TO OUR VALUED SERVICE PARTNERS

DCS is a leading manufacturer of premium quality cooking and speciality appliances for both residential and professional use. We are proud of our reputation for quality and our commitment to customer satisfaction. We have set high standards for ourselves along with our network of independent Part Distributors and Service Agencies.

As an Authorized Part Distributor or Authorized Service Agency, we are counting on you to represent our company in a professional manner. We are here to support you should you need assistance.

Should we be needed, our team of customer care professionals are available to help you resolve any customer inquiry, or technical concern, at the following number:

(888) 281-5698 (6:00 am to 4:30 pm, pst)

Remember, we are here to support you and our customers.

This service manual is designed to provide you with the information needed to properly test and repair the Professional 5 Burner 36″ Drop-In Cooktop. Your understanding of the design and function of this appliance is an important part of the repair process. If you need assistance, please contact us.

Sincerely,
DCS, Customer Care

WARNING:

Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment.

PRECAUTION:

Do Not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. ***Do not turn on any electrical switch; do not use any phone in your building.***
2. ***Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.***
3. ***If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier.***

PRELIMINARY

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PRELIMINARY

GENERAL

SAFETY PRACTICES & PRECAUTIONS

When installed and maintained properly, your new DCS Appliance has been designed to be a safe, reliable cooking appliance. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

- Read the Use and Care Manual thoroughly **before** using your new appliance. This will help to reduce the risk of fire, electric shock, or injury to persons.
- Begin by insuring proper installation and servicing. Follow the installation instructions which came with this appliance. Be sure to have a qualified technician install and ground this appliance before using.
- Have the installer show you where the gas supply shutoff valve is located so you will know how and where to turn off the gas to the appliance.
- If you smell gas, the installer may not have done a proper job of checking for leaks. A small leak may produce a faint gas smell that may be the result of connections that are not completely sealed. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the ON position. For the customer's protection checking connections for gas leaks must be done by a qualified service technician.
- If by some chance a burner goes out and does not re-ignite and gas escapes, open a window or a door to let the room air out. Do not attempt to use the appliance until the gas has had time to dissipate.
- This appliance has been factory assembled for **Natural Gas or Liquid Propane** as indicated.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual.

CAUTION:

***Children should not be left alone** or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.*

CAUTION:

Do not store items of interest to children on or around the Drop-In Cooktop. Children could be seriously injured if they should climb onto or reach across the appliance to reach these items.

- **Never store anything on the cooktop.** Flammable materials can accidently catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance. Some fabrics are quite flammable and may catch on fire.
- If the appliance is near a window be certain the curtains do not blow over or near the cooktop burners; they could catch on fire.

PRELIMINARY

- **Do not use water on grease fires.** Turn all burners OFF, then smother fire with baking soda or use a dry chemical or foam-type fire extinguisher.
- Never let clothing, pot holders, or other flammable materials come in contact with, or too close to any burner or burner grate until it has cooled. Fabrics may ignite and result in personal injury.
- Be certain to use only dry pot holders; moist or damp pot holders on hot surfaces may cause burn injury from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot burners, or burner grates.
- For personal safety, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not use aluminum foil to line any part of the cooktop. Using a foil liner could result in a fire hazard.

WARNING:

This appliance is for cooking. Based on safety considerations, never use the cooktop to warm or heat a room.

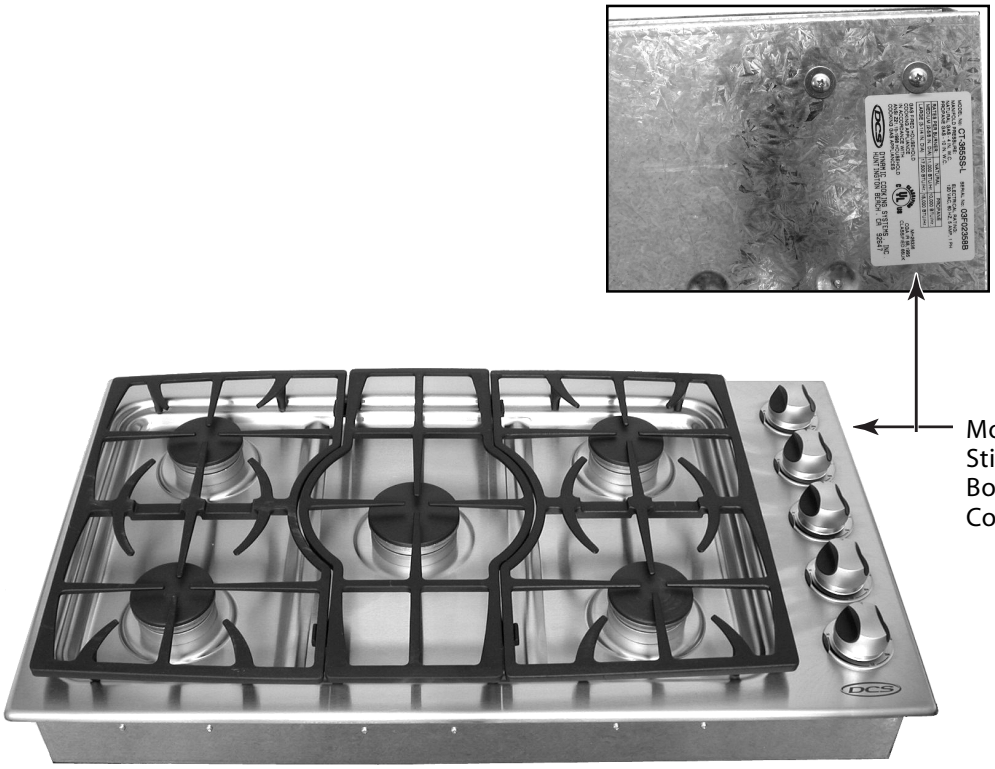
- When using the cooktop: **Do not touch the burner grates** or the **immediate surrounding area.** Areas adjacent to the burners may become hot enough to cause burns.
- **Never leave the cooktop unattended when using high flame settings.** A possible boil over could cause smoking or greasy spillovers may ignite. More importantly, if the burner flames are smothered by a severe boil over which effects the igniter, **the unburned gas will escape into the room, which would be extremely dangerous**.
- Only certain types of glass, heatproof glass-ceramic, ceramic, earthen ware, or other glazed utensils are suitable for use on the open flame of the cooktop. Utensils that are not thermally heat safe may break with sudden temperature changes.
- Do not heat unopened food containers; a build up of pressure may cause the container to burst.
- During cooking, set the burner control so that the flame heats at the bottom of the pan and does not curl around the bottom edges of the pan. This could heat and/or melt the handles.
- Always use utensils that have flat bottoms large enough to cover the burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing.
- To minimize burns, ignition of flammable materials and accidental spillovers, position handles of utensils inward so they do not extend over adjacent work areas, cooking areas, or the outside edges of the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- **Grease is flammable.** Do not use water on grease fires. Turn OFF the burner, then smother the fire with baking soda or use a dry chemical or foam-type fire extinguisher. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect around the base of the cooktop burners. Clean after each use or boil over.
- Use splatter screens over pans when frying foods to minimize possible grease burns. Be sure not to use a flame that is too high.

PRELIMINARY

- For proper lighting and performance of the cooktop burners, keep the burner ports clean. It may be necessary to clean these when there is a boil over or when the burner does not light, even though the electronic igniters click.
- Clean the cooktop with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- Be sure all the cooktop controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean the ventilator hood and filters above the cooktop frequently so grease from cooking vapor does not accumulate.
- Turn the ventilator OFF in case of fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower, if in operation, could spread the flames.
- Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- For safety reasons and to avoid damage to the appliance never sit, stand, or lean on the cooking surface.
- Service should only be done by authorized technicians. Service technicians must disconnect the power supply before servicing this appliance.

PRELIMINARY

MODEL / SERIAL NUMBER LOCATION & IDENTIFICATION



MODEL NUMBER
CT-365SS

A	B	C
CT	**365**	**SS**
A. Product Identifier CT = Cooktop		
B. Size & No. Of Burners 36 = 36″ 5 = 5 Burners		
C. Color SS = Stainless Steel		

SERIAL NUMBER
03F02358B

A	B	C	D
03	**F**	**02358**	**B**
A. Year Of Manufacture 03 = 2003			
B. Month Of Year A = January, B = February, C = March, D = April, E = May, F = June, G = July, H = August, I = September, J = October, K = November, L = December			
C. Sequence Number			
D. Service / Engineering Code			

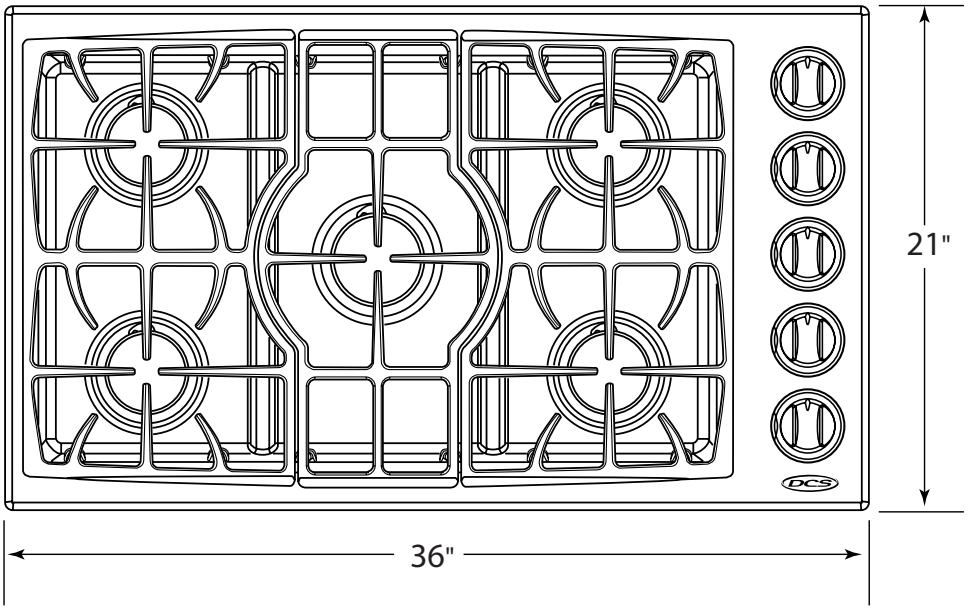
PRELIMINARY

INSTALLATION INSTRUCTIONS

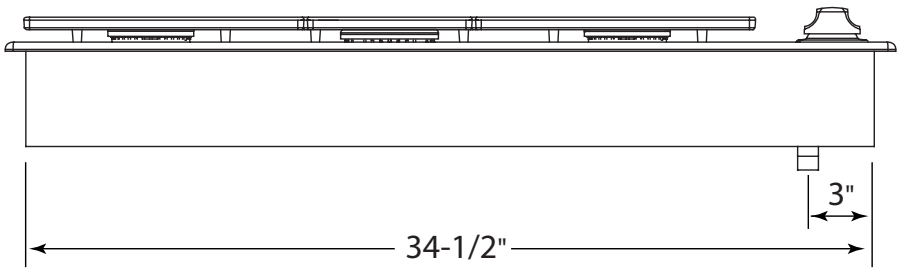
PRODUCT MEASUREMENT SPECIFICATIONS

To be sure that the CUTOUT for the cooktop is correct and to ensure a clean installation, refer to page 10 for "Cabinet Preparation."

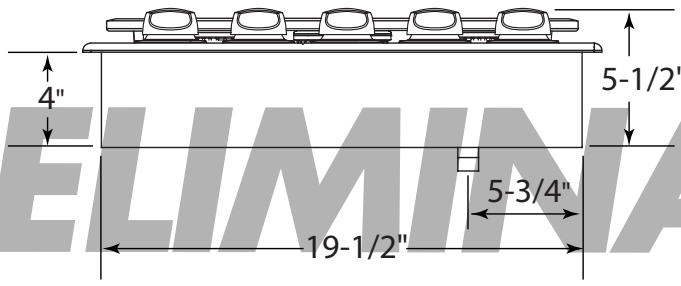
Top View



Front View



Side View



PRELIMINARY

PROPER VENTILATION REQUIREMENTS

IMPORTANT INFORMATION

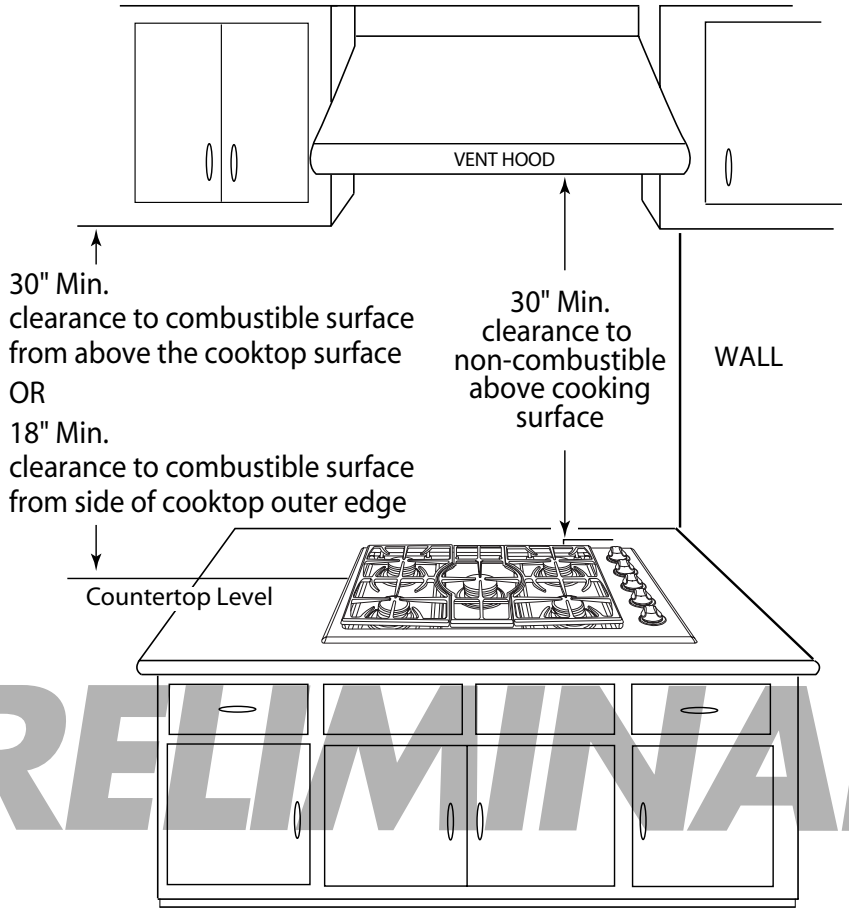
CAUTION:

Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and local agencies before starting, to ensure that hood and duct installation will meet local requirements. Hood blower speeds should be variable to reduce noise and loss of heated or air conditioned household air when maximum ventilation is not required. For best smoke elimination, the lower edge of the hood should BE INSTALLED A MINIMUM OF 30″ TO A MAXIMUM OF 36″ ABOVE THE COOKING SURFACE. If the hood contains any combustible materials (i.e. a wood covering) it must be a minimum of 36″ above the cooking surface. Due to a high volume of ventilation air, a source of outside replacement air is recommended. This is particularly important for tightly sealed and insulated homes. A reputable heating and ventilating contractor should be consulted.

STANDARD COUNTER INSTALLATION RECOMMENDATIONS

HOOD: (24″ Deep x Unit Width)

BLOWER: 36″ COOKTOP—600 CFM min.



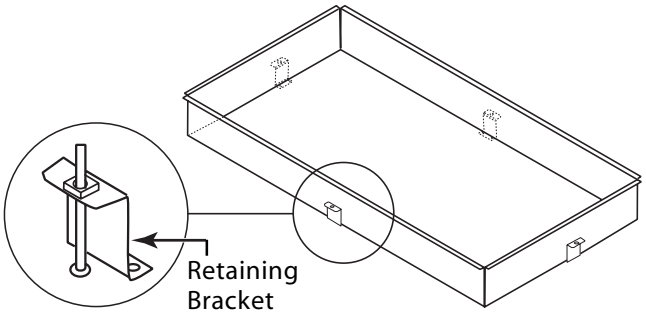
PRELIMINARY

PREPARING FOR THE INSTALLATION

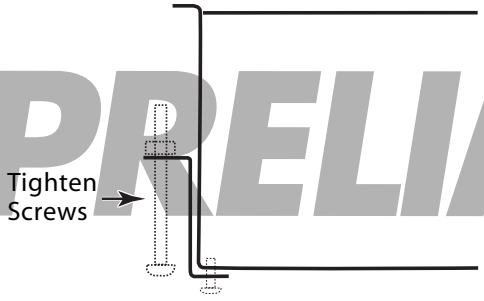
Be sure to read page 8 for the proper ventilation requirements before you begin.

When making your CUTOUT refer to page 10 for information on cabinet preparation.

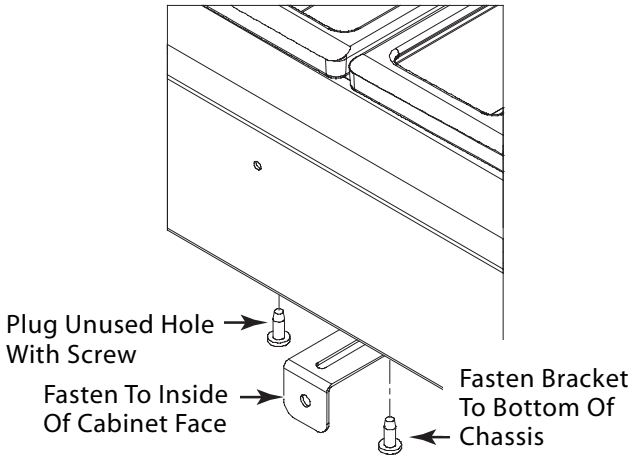
1. Unpack the unit, the regulator, and remove all packing between all the burners, rings, and caps. Remove the grates from their boxes.
2. With the necessary tools and hardware ready, measure the distance from the back and sides of the countertop and cabinet to locate the position of the cooktop cutout.
3. Make your cutout according to the dimensions given on page 10. Square the cutout to the countertop.
4. Lower the cooktop into the countertop cutout, be careful not to damage the counter, inlet pipe threads, or the power cord of the cooktop.
5. Square the cooktop to the cutout and install the (4) retaining brackets onto the 8 holes located at the bottom of the unit.



6. Tighten the 4 preloaded screws which will keep the unit secured. Do Not Overtighten.



***NOTE:** Some installations may not have adequate clearance at the front for the Z-shaped retaining bracket. In those cases, use the L-bracket provided. Fasten the bracket to the bottom of the cooktop chassis using one of the screw holes provided for the retaining brackets. Make sure the bracket extends out far enough to contact the inside of the cabinet face. Attach the bracket to the cabinet. Plug the adjacent unused hole in the cooktop chassis with a screw.*



7. Install the regulator with the arrow in the direction of the gas flow (towards the cooktop) using a sealant on the pipe threads. Put burner rings and burner caps in place.
8. Plug the unit into a wall outlet.
9. Connect the gas line to the unit. Refer to page 11 for gas supply hookup.
10. Turn ball valve to let the gas flow.
11. Turn knob on burner and apply a match to the burner until the gas lights being cautious not to burn your hand or other parts of your body. When the gas is first activated, there is air present in the gas lines. The match applied to the burner makes it easier and safer to clear the air/gas mixture. Use Caution to avoid burn injury.
12. Put grates in place.

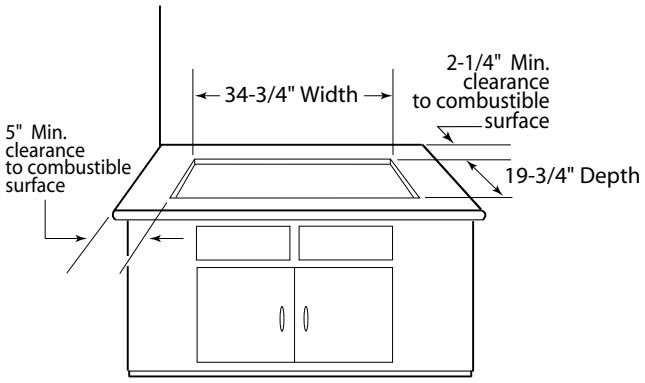
PRELIMINARY

CABINET PREPARATION

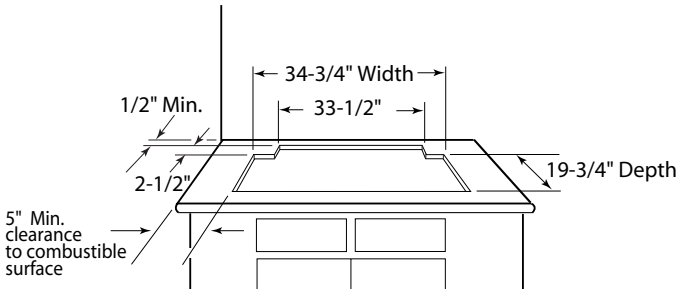
The Drop-In Cooktop was designed for easy installation. However, for the best appearance, to conceal the raw cutout edges and to ensure a snug and secure fit, **the cutouts must be precise**. Use the cutout dimension information in the figures below for your installation. When preparing for installation, it is critical that the cabinet cutout matches the cutout dimensions provided for the cooktop for a good fit. See illustrations below for specifications.

- For proper performance, the Drop-In Cooktop must be level. To achieve a flush fit of the cooktop, it will be necessary to have a flat cabinet (front to back and left to right).
- Be sure to check local building codes for the proper method of installation. Local codes may vary. Installation, Electrical connectors, and Grounding must comply with all applicable codes.

DROP-IN COOKTOP
CUTOUT DIMENSIONS



DROP-IN COOKTOP
CUTOUT DIMENSIONS
(W/DCS DD-36SS)

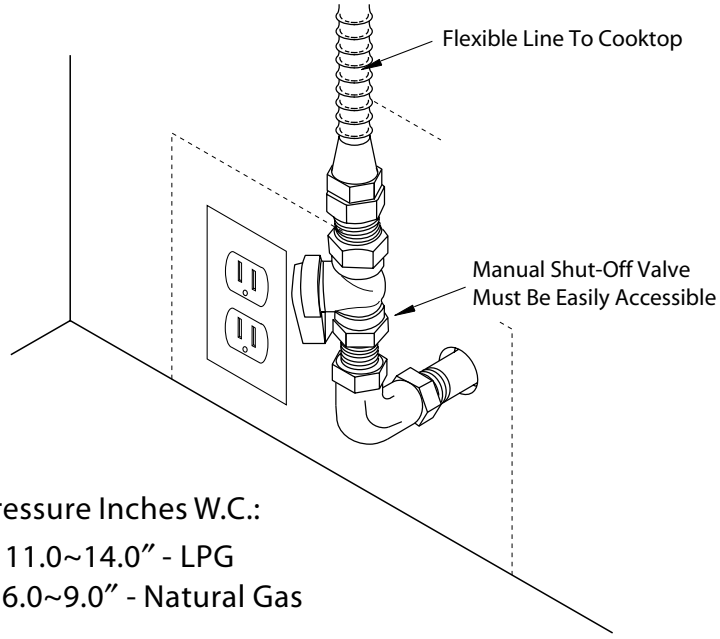


PRELIMINARY

GAS HOOKUP

Verify the type of gas supplied to the location. The cooktop is shipped from the factory set up for Natural Gas or LP (propane), depending on the specific model ordered. **Verify that the cooktop is compatible with the gas at the installation site before proceeding further.** Return cooktop to dealer if the unit is not set for site gas supply. A manual valve must be installed external to the appliance, in an accessible location from the front for the purpose of shutting off the gas supply. Make sure the gas supply is turned off at the wall valve before connecting the appliance. The gas supply connections should be made by a qualified technician and in accordance with local codes or ordinances.

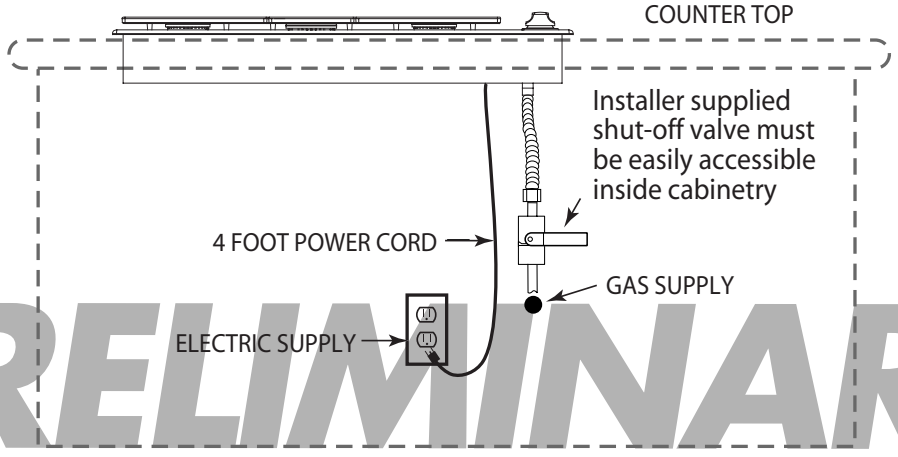
Locate Gas Supply and Electrical Supply, referring to the illustrations below.



Pressure Inches W.C.:

11.0~14.0″ - LPG

6.0~9.0″ - Natural Gas



PRELIMINARY

ELECTRICAL SUPPLY

POWER REQUIREMENTS

120 VAC, 60 Hz., single phase.

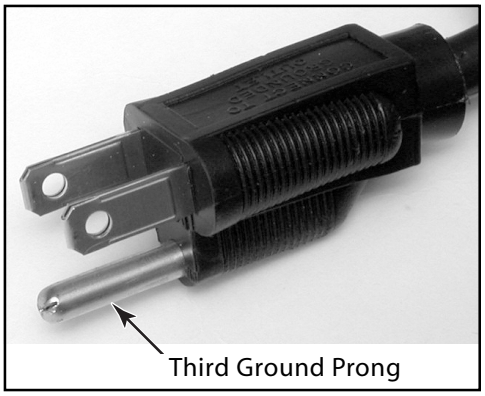
CT-365: 0.10 Amp. Max.

(Use 15 Amp. Circuit minimum)

- Always disconnect the electric supply cord from the wall outlet or service disconnect before servicing this appliance.
- Observe all governing codes and ordinances when grounding, in the absence of which, observe National Electrical Code ANSI/NFPA No. 70-1990.

RECOMMENDED GROUNDING METHOD

This appliance is factory equipped with a power supply cord with a three-prong grounding plug (with polarized parallel blades).



The power supply cord must be plugged into a mating grounding type receptacle, connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility and obligation of the installer or user to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances by a qualified electrician. In the absence of local codes and ordinances the receptacle replacement shall be in accordance with the National Electrical Code. **THE THIRD GROUND PRONG SHOULD NOT, UNDER ANY CIRCUMSTANCES, BE CUT OR REMOVED.** The electrical supply must be a 120 volt, 60 Hz single phase, 15 AMP circuit. The power receptacle must be a NEMA 5-15R device to accept the three prong plug supplied with the unit.

PRELIMINARY

INSTALLER FINAL CHECKLIST

GENERAL

- q Placement of Unit.
- q Specified clearance maintained to cabinet surfaces.
- q Unit Level- front to back, side to side.
- q All packaging material and tie straps removed.

ELECTRICAL

- q Receptacle with 15 ampere current protection is provided for service cord connection.
- q Adequate ground connection.

GAS SUPPLY

- q Connection: 1/2 NPT with a minimum 5/8″ diameter flex line.
- q The pressure regulator which is connected to the manifold is set for 4.0″ W.C. for Natural Gas or 10″ W.C. for LP.
- q Manual gas shut-off valve installed in an accessible location.
- q Unit tested and free of gas leaks.

OPERATION

- q All internal packing materials are removed, i.e. below grates, around knobs, etc.
- q Bezels centered on burner knobs and knobs turn freely.
- q Each burner lights satisfactorily, both individually and with other burners operating.
- q Low flame operation verified.
- q All burner caps, burner rings and burner bases correctly seated in position, level, and do not rock or slide.
- q Burner grates correctly positioned, level, and do not rock.

PRELIMINARY

LP/NATURAL CONVERSION KIT INSTRUCTIONS

CKL—CT365 NATURAL TO LP
CKN—CT365 LP TO NATURAL

Before you begin, read these instructions completely and carefully.

WARNING:

If the information in these instructions is not followed exactly, fire, explosion or production of carbon monoxide may result, causing property damage, personal injury or loss of life.

This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions. All applicable codes and requirements of the authority having jurisdiction must be followed. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

WARNING:

Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power. This is to prevent release of gas during the conversion.

PARTS INCLUDED

Main Burner Orifice (5)
Simmer Burner Orifice (5)
Valve Bypass Jet (5)
Conversion Sticker (1)
Valve Stem C-Clip (5)

TOOLS NEEDED

1/8″ Flat-blade Screwdriver
Adjustable Wrench
7mm Nut Driver
4mm Nut Driver (included)
Phillips Screwdriver
Ratchet with 1-1/16″ Hex Deep Socket
25/32″ Socket
Manometer

PRELIMINARY

1. CHECKING THE GAS SUPPLY

Measure the incoming gas pressure to the regulator.

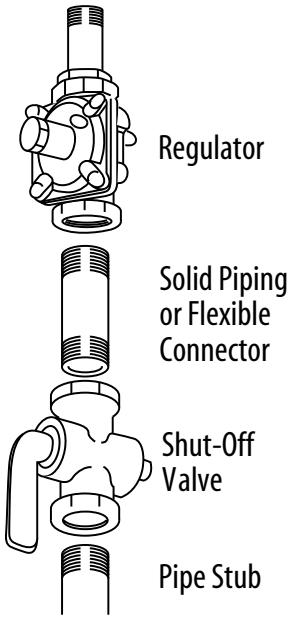
With the installation of this conversion kit, the cooktop should operate on LP gas at 10″ of water column pressure and on natural gas at 4″ of water column pressure.

- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line.
- When checking the regulator, the inlet pressure must be at least 1″ greater than the regulator output setting.
  - – If the regulator is set for 10″ of water column pressure, the inlet pressure must be at least 11″.

For proper operation, the maximum inlet pressure to the regulator must be no more than 14″ of water column pressure for LP gas and 9″ water column pressure for natural gas.

IMPORTANT:

Disconnect the cooktop and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shut-off valve to the cooktop during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.



Connection: 1/2″ N.P.T.
Minimum 5/8″ Dia. Metal Flex Line

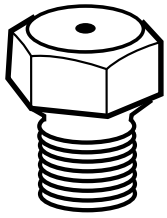
PRELIMINARY

2. REPLACE ALL BURNER AND VALVE ORIFICES

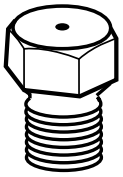
A. To Remove The Cooktop

Cooktop removal is required for:

- Gas piping inspection
- Wiring service
- Valve replacement
- Jet holder service
- Manifold service
- Indicator light replacement
- Bezel replacement



Main Jet

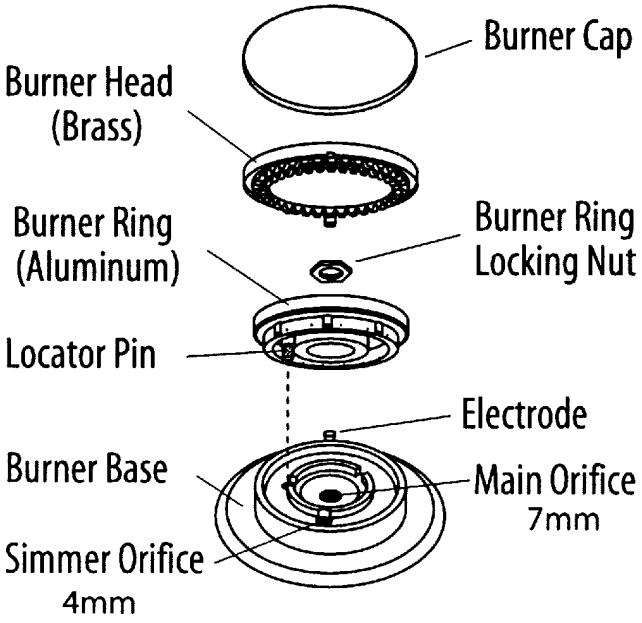


Simmer Jet

Valve Bypass Jet

To remove the cooktop:

1. Remove the valve knobs.
2. Remove the burner caps and main burner head (brass).
3. Remove the brass nut using a 1-1/16″ socket or adjustable wrench and lift the burner ring from the assembly.
4. Remove the large brass orifice tube from the center of each burner base using a 25/32″ socket.
5. Lift each burner base and disconnect the push-on wire terminal from the spark electrode. Place the burner base assemblies in a safe place.
6. Raise the cooktop front about 6″ and disconnect the 6 pin connector under the cooktop adjacent to the left front valve.
7. Push the spark electrode wire through the holes in cooktop.
8. Pick the cooktop straight up and place in a safe area where it will not be scratched or accidently knocked over.
9. To reinstall the cooktop, reverse the procedure.



PRELIMINARY

B. To Access Burner Orifices/Jets:

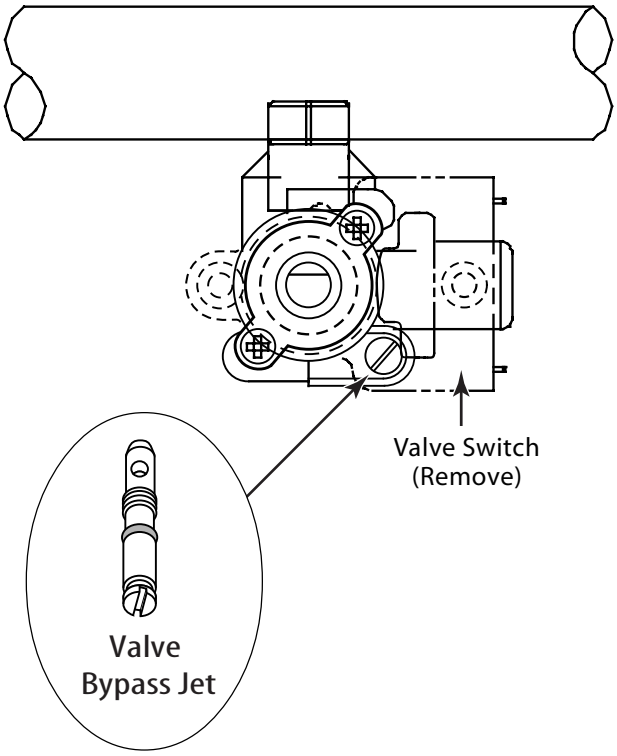
Unscrew the orifice using an appropriately sized conventional socket or nut driver. Use a piece of sticky tape in socket to prevent the loose orifice from falling out.

Verify that the orifices in the kit match the chart sizes and replace the orifices.

C. To Access Valve Bypass Jets:

Remove the c-clips that retain the valve switches and slide the switches off of the valve shafts. Locate the valve bypass jet in the valve body. Using a small 1/8″ flat-blade screwdriver, carefully remove the valve bypass jets.

Replace each orifice with the marked orifice from the kit. Ensure that the replaced orifice is firmly seated in the valve.



ORIFICE SIZES – NATURAL GAS

LOCATION	*MAIN*			*SIMMER (LOW)*			*VALVE ORIFICE (SIMMER)*		
	SIZE	*MARKING*	*RATE*	*SIZE*	*MARKING*	*RATE*	*SIZE*	*MARKING*	*RATE*
REAR	*1.51mm*	*151*	*11K Btu/hr*	*0.57mm*	*P*	*3000 Btu/hr*	*0.71mm*	*71*	*1200 Btu/hr*
FRONT	*1.51mm*	*151*	*11K Btu/hr*	*0.57mm*	*P*	*3000 Btu/hr*	*0.71mm*	*71*	*1200 Btu/hr*
CENTER	*2.0mm*	*200*	*17.5K Btu/hr*	*0.57mm*	*P*	*3000 Btu/hr*	*0.71mm*	*71*	*1200 Btu/hr*

ORIFICE SIZES – LP GAS

LOCATION	*MAIN*			*SIMMER (LOW)*			*VALVE ORIFICE (SIMMER)*		
	SIZE	*MARKING*	*RATE*	*SIZE*	*MARKING*	*RATE*	*SIZE*	*MARKING*	*RATE*
REAR	*0.89mm*	*89*	*10K Btu/hr*	*0.37mm*	*G*	*3000 Btu/hr*	*0.45mm*	*45*	*1200 Btu/hr*
FRONT	*0.89mm*	*89*	*10K Btu/hr*	*0.37mm*	*G*	*3000 Btu/hr*	*0.45mm*	*45*	*1200 Btu/hr*
CENTER	*1.10mm*	*110*	*15K Btu/hr*	*0.37mm*	*G*	*3000 Btu/hr*	*0.45mm*	*45*	*1200 Btu/hr*

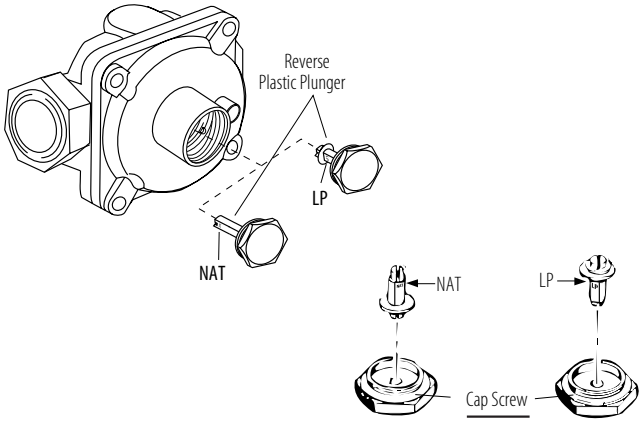
PRELIMINARY

3. CONVERT THE PRESSURE REGULATOR

WARNING:

Do not remove the pressure regulator from the cooktop.

To convert the regulator from Natural Gas to LP gas or LP to Natural, remove the cap screw, using an adjustable wrench, and reverse the plastic plunger (make sure the plunger is firmly "swapped" and seated in the cap screw).



4. CHECK FOR LEAKS

WARNING:

Check for leaks before attempting to light the burners.

Do not use a flame to check for gas leaks.

- Check to be sure all controls are in the OFF position.
- Turn on the gas supply at the shutoff valve.
- Use a leak detector at all connections. If a leak is detected, tighten the connection and test again.

5. ASSEMBLE BURNERS AND CHECK IGNITION

Replace the cooktop, reconnect the wiring and reassemble the burners as shown on page 16.

Check for proper ignition:

- Connect Electrical.
- Push in one control knob and turn 90° to "HI" position.
- The igniter will spark, and the burner will light. The igniter will cease sparking when the burner is lit (all of the burners will spark).
- This test may require some time while air is flushed out of the gas line.
- Turn the knob to "OFF."
- Repeat the procedure for each burner.

PRELIMINARY

6. CHECK THE FLAME QUALITY

Check for proper burner flame characteristics.

Burner flames should be blue and stable. **Some yellow tipping** may be normal on LP Gas. The flame should not have excessive noise or lifting of the flame from the burner.

Due to differences in gas characteristics and burner usage (i.e. gas pressure, cleanliness, etc.), burners may perform differently.

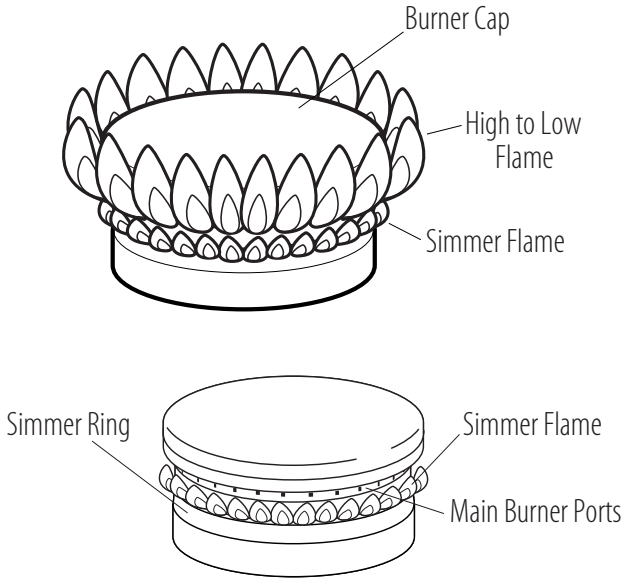
Burner Operation

Two flames are used on all five burners. These dual flame burners have an upper ring of main burner ports, which produce the main flame for high heat cooking from the "HI" knob setting to the "LO" knob setting.

The bottom simmer flame is used for simmer heat cooking operations such as melting chocolate, holding food at serving temperature and simmering. Both flames are lit when the knob is between "HI" and "LO". Only the simmer flame is lit when the knob is in the "SIM" position.

Burner Adjustment

There is no air shutter adjustment, etc. on this burner. The only adjustment available is to clean the burners and clean or replace orifices.



PRELIMINARY

7. Complete The Conversion Sticker

Complete the required information on the Conversion Sticker and adhere to the bottom of the unit next to Rating Plate Sticker. **The Conversion sticker MUST reflect the change in fuel.**

A. From Natural Gas To LP

THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING DCS MODELS:
CT-365

SUPPLY PRESSURE - MINIMUM 11" W.C.
MAXIMUM 14" W.C.

MANIFOLD PRESSURE - 10" W.C.

INPUT RATINGS - CENTER - 15,000 BTU/HR
FRONT - 10,000 BTU/HR
REAR - 10,000 BTU/HR

CONVERSION KIT PART. CKL-CT365

THIS APPLIANCE HAS BEEN CONVERTED ON _____
FROM NATURAL GAS TO LP GAS WITH CONVERSION KIT
PART NO. CKL-CT365

Name and address of qualified installer or service organization
WHO ACCEPTS RESPONSIBILTITY FOR THE CORRECTNESS OF THE CONVERSION

B. From LP To Natural Gas

THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING DCS MODELS:
CT-365

SUPPLY PRESSURE - MINIMUM 6" W.C.
MAXIMUM 9" W.C.

MANIFOLD PRESSURE - 4" W.C.

INPUT RATINGS - CENTER - 17,500 BTU/HR
FRONT - 11,000 BTU/HR
REAR - 11,000 BTU/HR

CONVERSION KIT PART. CKN-CT365

THIS APPLIANCE HAS BEEN CONVERTED ON _____
FROM LP GAS TO NATURAL GAS WITH CONVERSION KIT
PART NO. CKN-CT365

Name and address of qualified installer or service organization
WHO ACCEPTS RESPONSIBILTITY FOR THE CORRECTNESS OF THE CONVERSION

PRELIMINARY

USE AND CARE

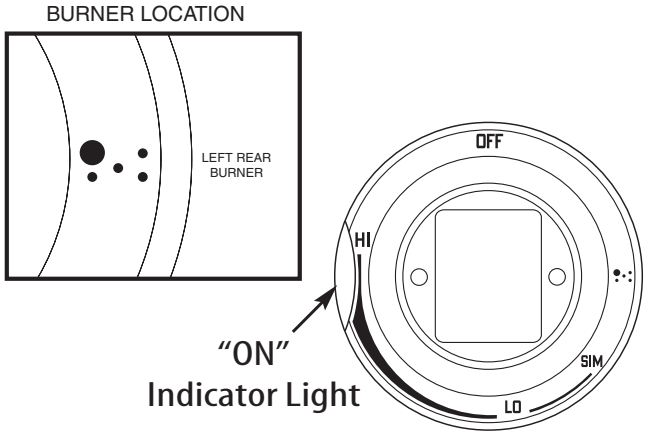
COOKTOP USE

CAUTION:

For warranty coverage, DCS requires that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments will void your warranty.

CONTROL KNOBS

The control knobs and knob bezels are readily associated with the burners they control and are located on the right hand side of the Cooktop. The sealed top burners have an infinite number of heat settings and there are no fixed positions on the control knobs between HI and SIM (with the exception of LOW.) To light the burner push control knob in and rotate counterclockwise. An audible clicking sound will be heard and the burner should light immediately. To use, turn the knob to the desired setting.



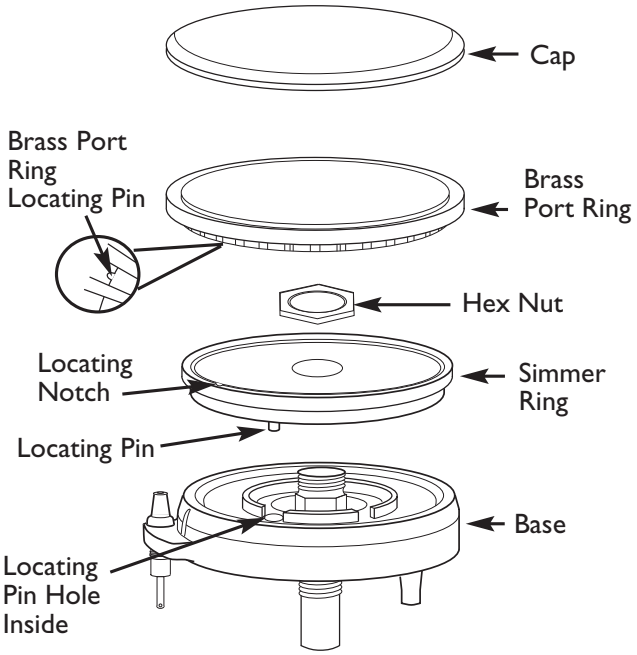
COOKING UTENSILS

For best results we recommend using Professional Cookware. These can be found at your finer department stores, specialty cooking shops, or restaurant supply stores. If using regular cookware be very careful if the pans have plastic handles, as these large professional size burners can flame up on the outside of the pan and melt or bubble the handles.

BURNERS

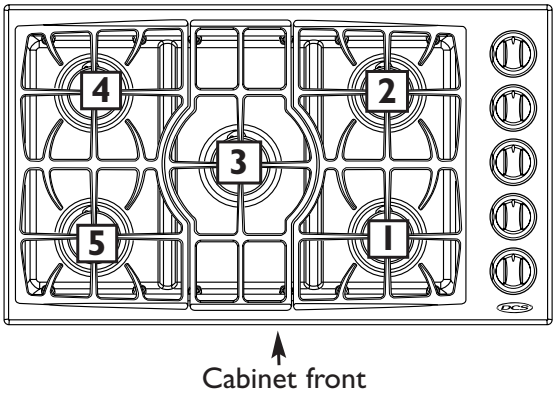
Your new Drop-In Cooktop is equipped with burners typical of those used in restaurants. These restaurant style burners are comprised of high strength die cast aluminum burner bases and simmer port rings, precision forged brass port rings, and cast iron burner caps.

Your cooktop is equipped with 4 burners rated at 11,000 Btu/hr, and one HI-output burner rated at 17,500 Btu/hr. Your new Drop-In Cooktop has exceptionally low simmer capabilities (see the chart on page 22). The burner system is designed for maximum cleanability and control. All the cooktop burners have electronic spark re-ignition to eliminate continuously burning pilots, if the flame is blown out, it will relight.



PRELIMINARY

BURNER LOCATION	MAX. Btu/hr		LOW Btu/hr	SIMMER Btu/hr
	NAT	LP	NAT & LP	NAT & LP
1,2,4,5	11,000	10,000	3,000	1,200
3	17,500	15,000	3,000	1,200



ELECTRONIC IGNITERS

If a burner does not re-ignite, listen for the clicking sound. If the igniter is not clicking, turn off the burner. Check the circuit panel for a blown fuse or a tripped circuit breaker.

BURNER EFFICIENCY

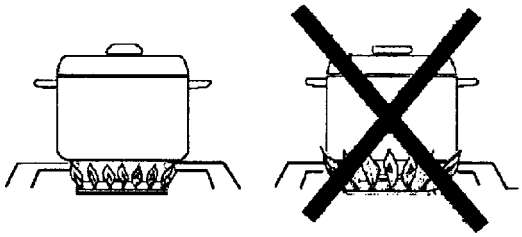
It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance. The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips.

FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. Following are some basic rules for selecting flame height.

- For safety reasons the flame must never extend beyond the bottom of the cooking utensil.
- Never allow flames to curl up the side of the pan.
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid a slightly larger flame can be used.

PROPER FLAME HEIGHT



BURNER GRATES

The cast iron burner grates are fully porcelain coated for long life and rust prevention. Hi-Temperature cushions allow the grate to rest softly on the cooktop without scratching. The grates are designed for easy sliding of pots across the grate tops. They were designed in interlocking sections to make them safer, easier to remove and clean. For additional cleaning tips see “Care and Maintenance.”

PRELIMINARY

CARE AND MAINTENANCE

CLEANING THE COOKTOP

WARNING:

Be careful cleaning any part of this appliance while hot.

All parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.

1. Use the mildest cleansers first. Some brands of cleaners are harsher than others and may cause metal parts to discolor or corrode, read their directions. Be sure all the cooktop controls are turned OFF and the appliance is COOL before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite.
2. To avoid marring the surfaces, always rub metal finishes in the direction of the polish lines. The cleaner will be more effective when used in the direction of the polish lines.
3. Use only clean sponges, soft cloths, paper towels, plastic non-metal soap pads for cleaning or scouring, as recommended in this section.
4. Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.

BRAND NAMES

In this section, the use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in the local markets and department stores.

CLEANING THE BURNER GRATES

Turn off all the burners and **allow the grates to cool before starting to clean** the cooktop. Rapid cooling of the grates, for instance, placing hot grates in cool or tepid water to clean, can thermally shock the porcelain coating and cause cracking or chipping. If you wipe off any part of the cooktop while it is hot, do so carefully as using a wet sponge or cloth can result in steam burns.

Once the grates are cool they may be wiped clean while on the cooktop using hot soapy water, then rinsed and wiped dry or they may be placed in the dishwasher for easy cleaning.

The occasional use of mild abrasive cleansers such as Bon-Ami®, Soft Scrub®, or a soap-filled plastic or non-metal pad is okay. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.

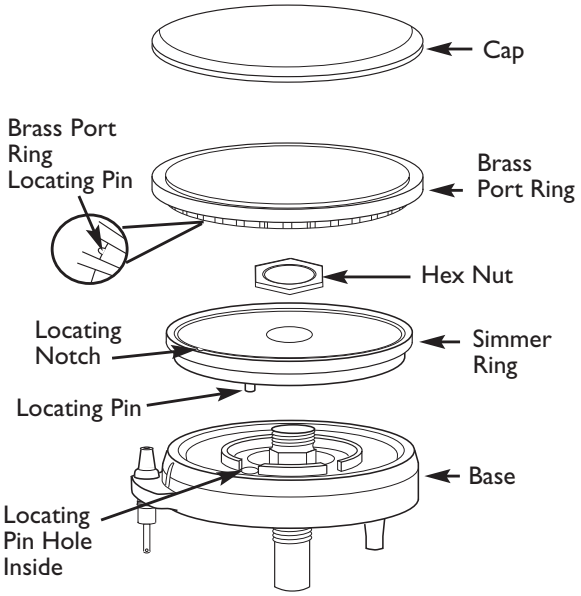
PRELIMINARY

CLEANING THE BURNERS

For proper lighting and performance keep the burners clean. It is necessary to clean the burners if they do not light although the igniter clicks, whenever there has been a severe boil over or when the flame doesn't burn blue.

Be certain all burner knobs are in the OFF position before attempting to clean the burners. The burners have been designed for ease of cleaning. When the grates and burners are cool, remove the grate. The Burner Cap and the Brass Port Ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The Burner Caps are porcelain enamel, follow the directions on page 23 that were given to clean the burner grates. A bristle brush can be used to clean out the toothed burner ports, if necessary. Disassembly of the Simmer Ring is not recommended, however, it may become necessary to do so if the ports remain clogged after normal cleaning. If it is necessary to disassemble the Simmer Ring from the Base, remove the Hex Nut at the top of the Simmer Ring. Clean the Simmer Ring with hot soapy water using a soft wire or plastic bristle brush then dry thoroughly. Reassemble the parts using the Hex Nut.

After cleaning, it is important to make sure the Locating Pin on the bottom side of the Simmer Ring is properly aligned with the corresponding hole in the Base and that the Locating Pin (see insert) in the bottom side of the Brass Port Ring is properly aligned with the Locating Notch on the top side of the Simmer Ring. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.



CLEANING THE IGNITERS

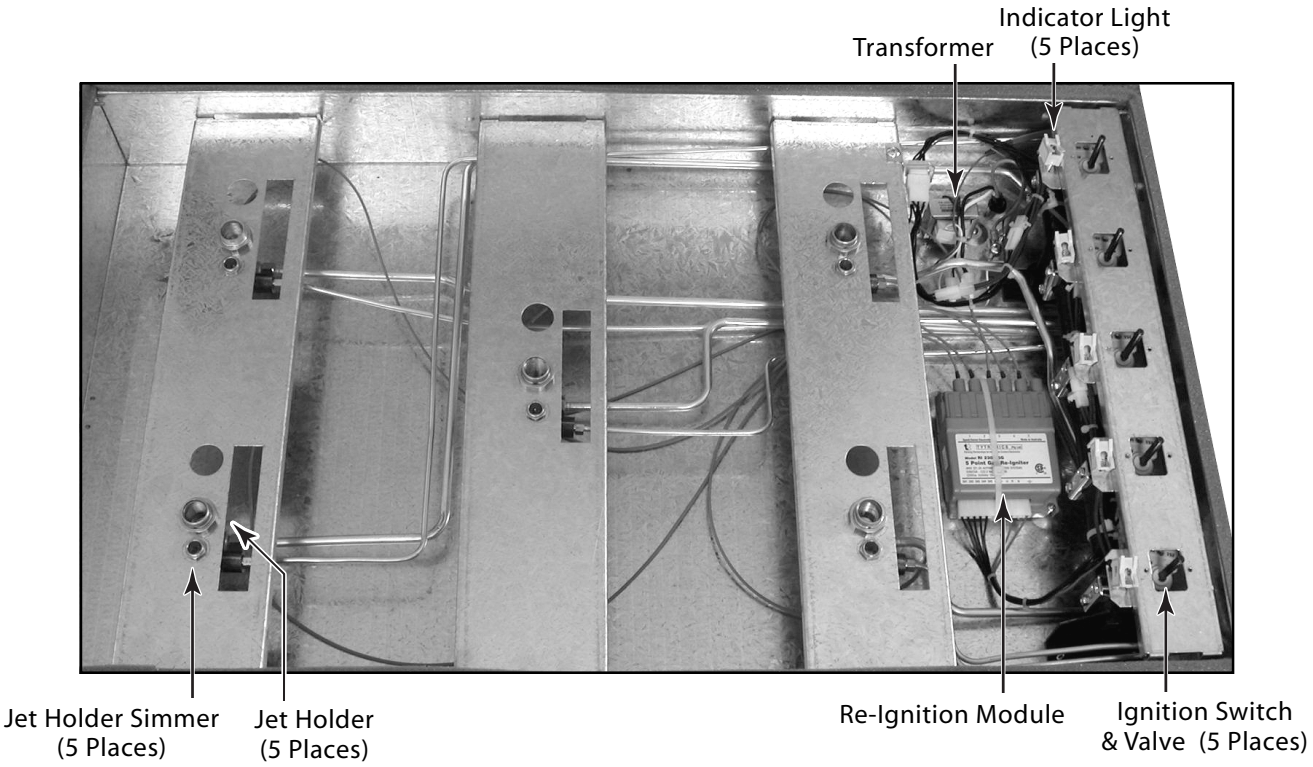
Be certain all burner knobs are in the OFF position before attempting to clean the igniters. Gently wipe with a water dampened cotton swab and be careful not to damage the igniter.

PRELIMINARY

SERVICING THE COMPONENTS

This section instructs the technician on how to service each component inside the cooktop. The component locations are shown below.

COMPONENT LOCATIONS



PRELIMINARY

REMOVING THE COOKTOP

⚠WARNING

Electrical Shock Hazard

Disconnect power before servicing.

Replace all parts and panels before operating.

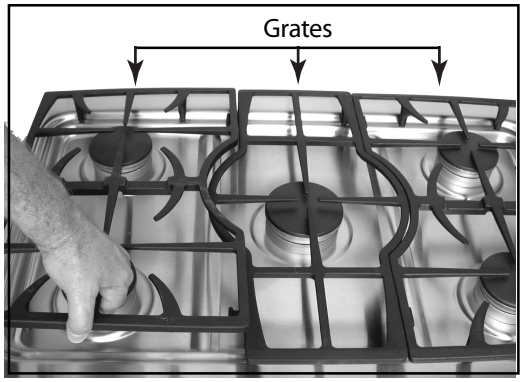
Failure to do so can result in death or electrical shock.

WARNING:

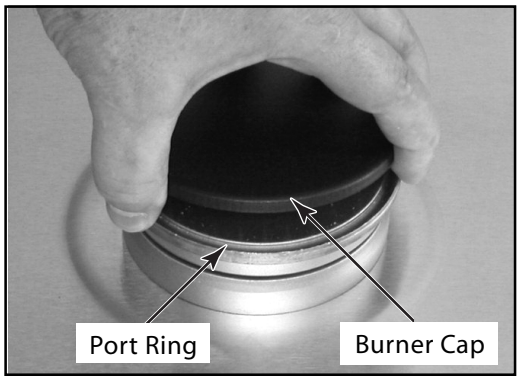
The cooktop must be supported from bottom when removing maintop.

CAUTION: ***Make sure that the cooktop components are cool before you begin.***

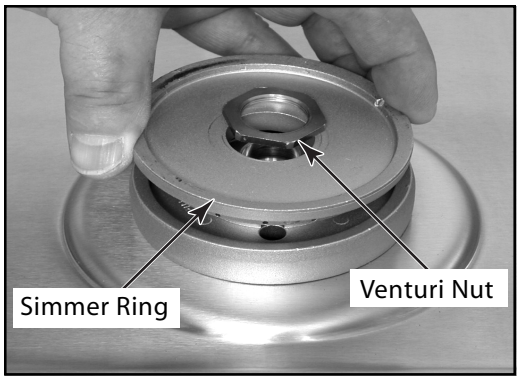
1. Turn off the gas and disconnect power to the cooktop.
2. Remove the grates from the cooktop.



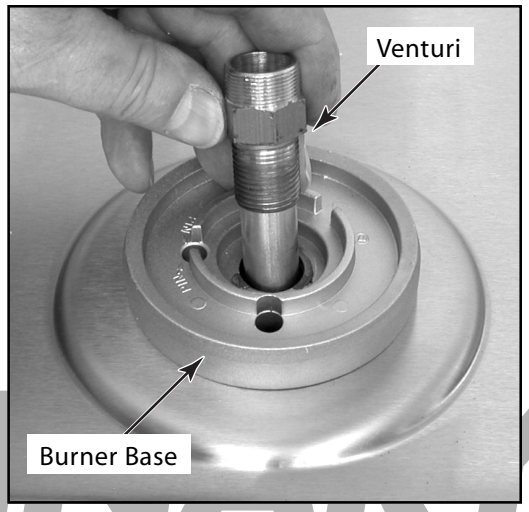
3. Remove the burner cap and the port ring from each of the burners.



4. Remove the 1-1/16″ venturi nuts from the simmer rings and lift the rings off the cooktop.

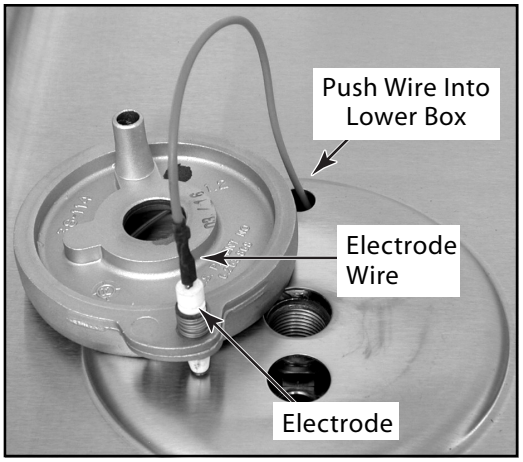


5. Remove the 13/16″ venturis from the burner bases.

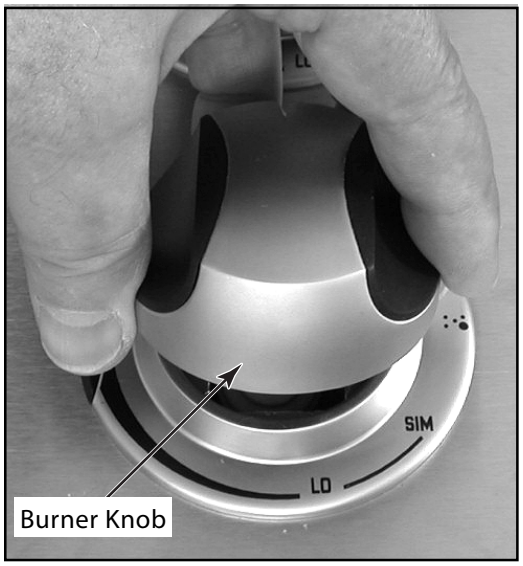


PRELIMINARY

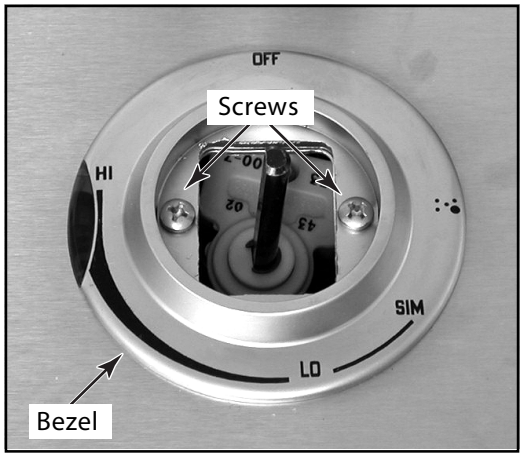
6. Lift the burner bases off the cooktop and disconnect the wires from the electrode terminals. Push each of the wires into the lower box after you disconnect them.



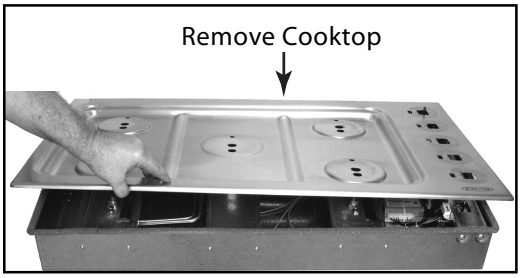
7. Pull the burner knobs off the control shafts.



8. Remove the two screws from each of the bezels and remove the bezels.



9. Lift the cooktop off the lower box and remove it.



PRELIMINARY

REMOVING AN INDICATOR LIGHT

⚠WARNING

Electrical Shock Hazard

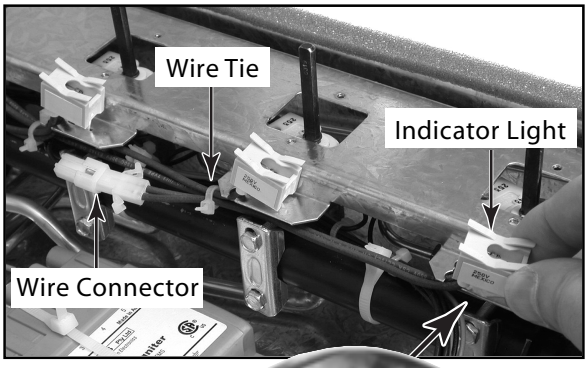
Disconnect power before servicing.

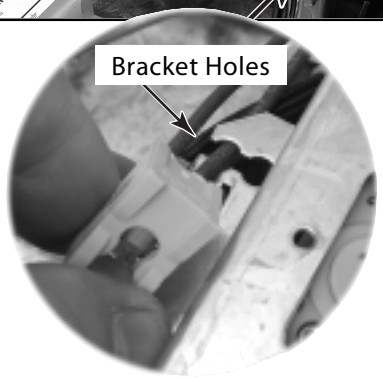
Replace all parts and panels before operating.

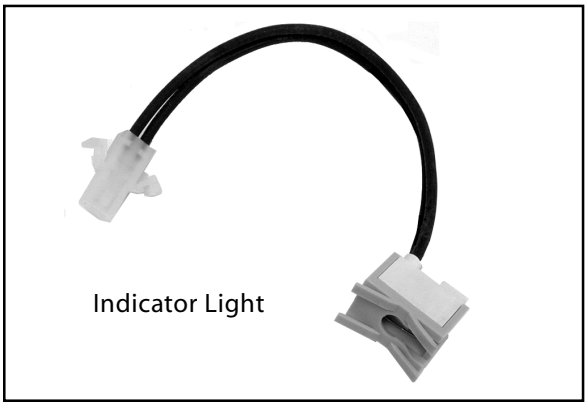
Failure to do so can result in death or electrical shock.

***CAUTION:** Make sure that the cooktop components are cool before you begin.*

1. Turn off the gas and disconnect power to the cooktop.
2. Remove the cooktop (see page 26 for the procedure).
3. Lift the indicator light and pull the two wires out of the bracket holes.
4. Clip the wire tie from around the indicator light wires.
5. Disconnect the indicator light wire connector from the harness and remove the light.







PRELIMINARY

REMOVING THE TRANSFORMER

⚠WARNING

Electrical Shock Hazard

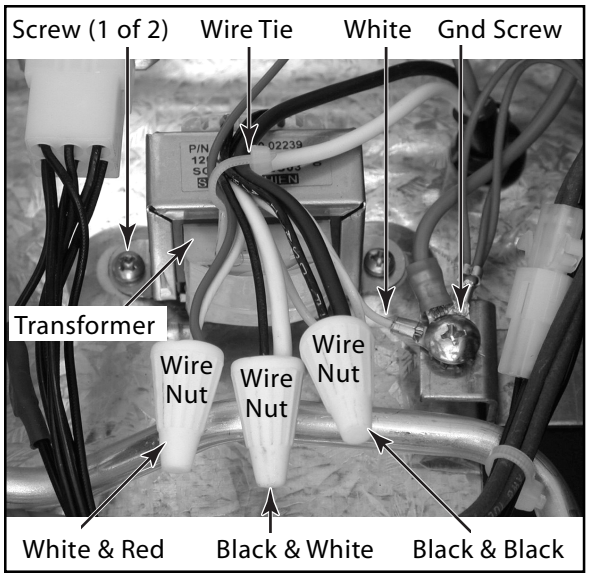
Disconnect power before servicing.

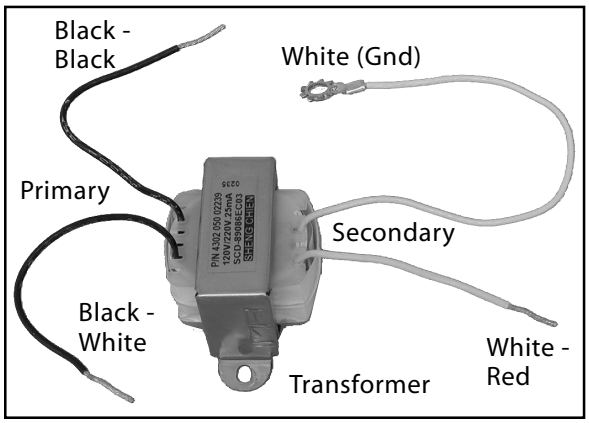
Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

***CAUTION:** Make sure that the cooktop components are cool before you begin.*

1. Turn off the gas and disconnect power to the cooktop.
2. Remove the cooktop (see page 26 for the procedure).
3. Untwist the three ceramic wire nuts from the primary and secondary transformer wires.
4. Cut the wire tie that is around the transformer wires.
5. Untwist the bare wire ends and separate the following transformer wires:
   a) Black (primary) wire from the black power cord lead.
   b) Black (primary) wire from the white power cord lead.
   c) White (secondary) wire from the red ignition switch wire.
   d) White (secondary) wire ring connector from the ground screw.
6. Remove the two transformer screws, and remove the transformer and two felt washers below the transformer bracket from the unit.





PRELIMINARY

REMOVING AN IGNITION SWITCH AND VALVE

⚠WARNING

Electrical Shock Hazard

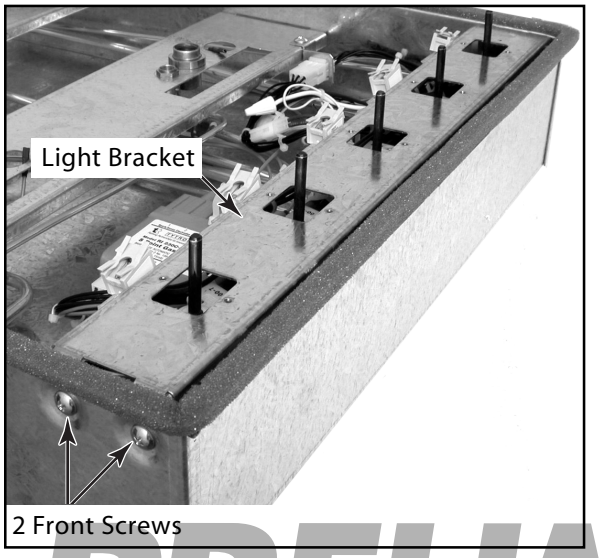
Disconnect power before servicing.

Replace all parts and panels before operating.

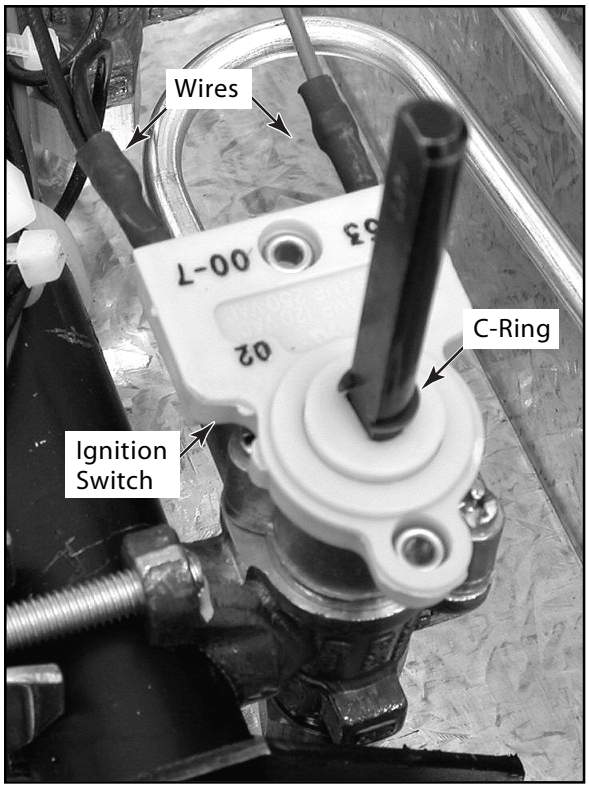
Failure to do so can result in death or electrical shock.

***CAUTION:** Make sure that the cooktop components are cool before you begin.*

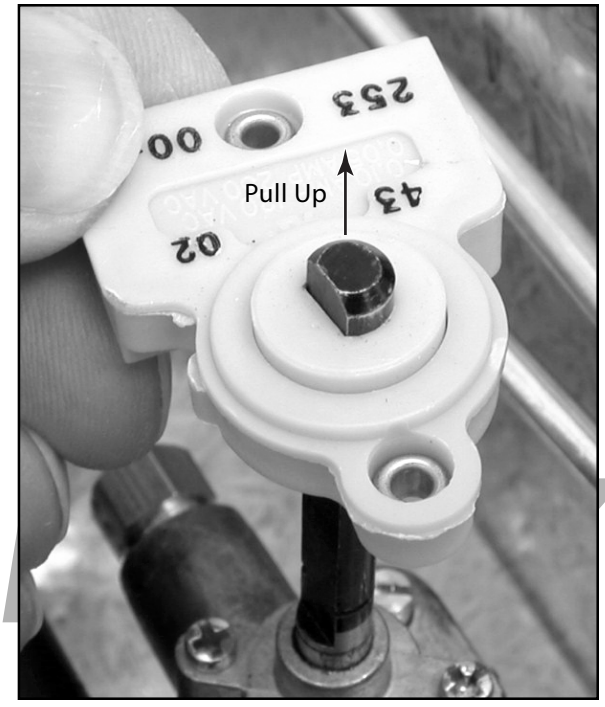
1. Turn off the gas and disconnect power to the cooktop.
2. Remove the cooktop (see page 26 for the procedure).
3. Remove the four screws from the light bracket, (two at each end), and position the bracket out of the way of the valves and switches.



4. **To remove an ignition switch:**
   a) Push the C-ring off the valve shaft.
   b) Disconnect the wires from the switch terminals.

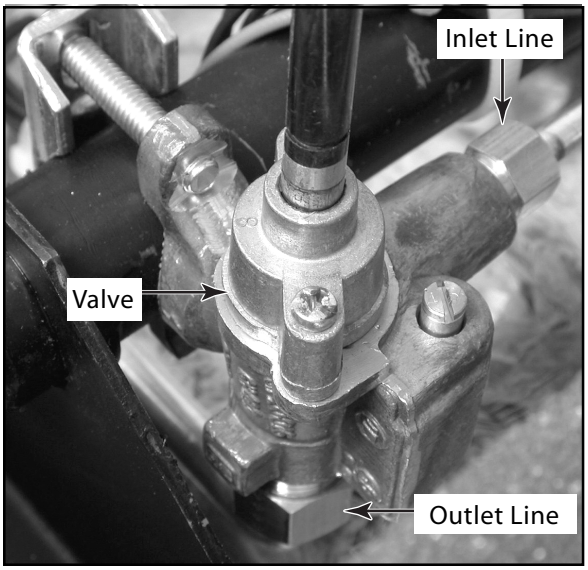


   c) Pull the switch up and off the valve shaft.

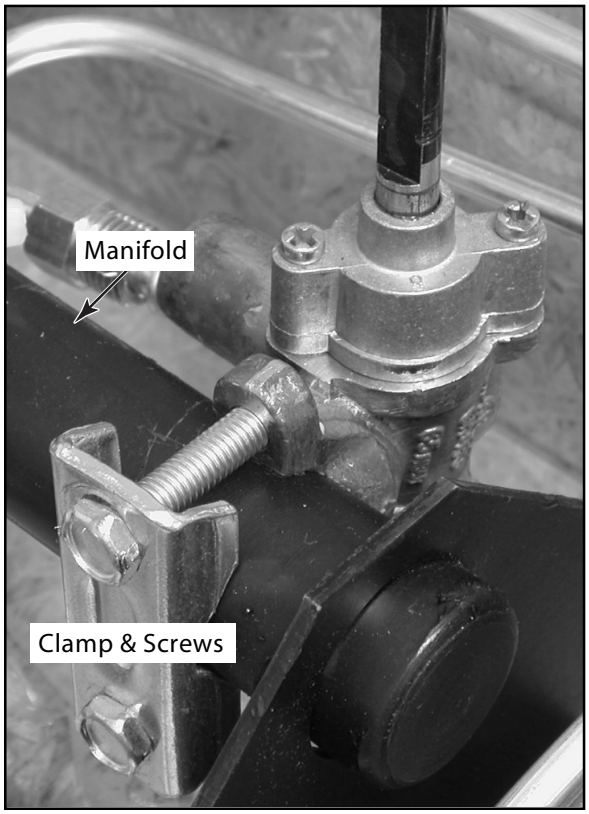


PRELIM

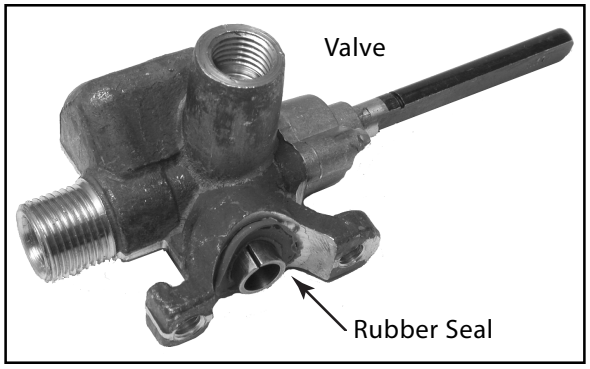
5. **To remove a valve:**
   a) Remove the ignition switch from the valve (see step 4).
   b) Remove the 3/8″ fitting from the valve inlet line and the 1/2″ fitting from the outlet line.



   c) Remove the two 5/16″ hex-head screws from the valve clamp and pull the valve off the manifold.



NOTE: Inspect the rubber seal on the valve for wear. Replace the seal, if necessary.



PRELIMINARY

REMOVING THE RE-IGNITION MODULE

⚠WARNING

Electrical Shock Hazard

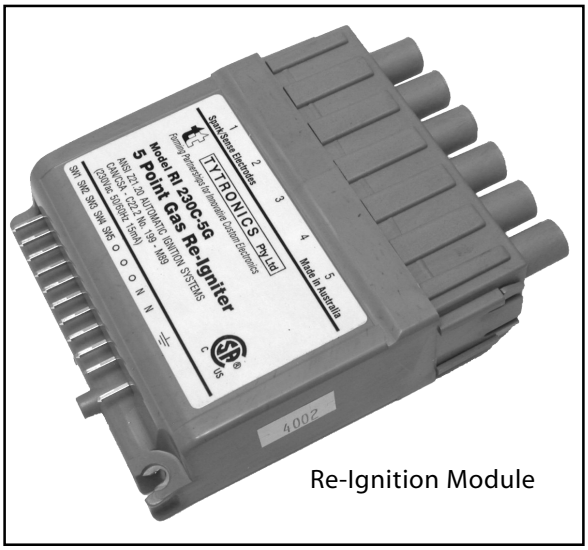
Disconnect power before servicing.

Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

***CAUTION:** Make sure that the cooktop components are cool before you begin.*

1. Turn off the gas and disconnect power to the cooktop.
2. Remove the cooktop (see page 26 for the procedure).
3. Cut the wire tie from around the re-ignition module.
4. Pull the 11-pin connector off the re-ignition module pins.
5. Disconnect the electrode wires from the remaining terminals on the re-ignition module. NOTE: You may reconnect the wires to the terminals in any order.
6. Remove the two screws from the re-ignition module and remove the module from the unit.



Re-Ignition Module

PRELIMINARY

REMOVING A JET HOLDER AND JET HOLDER SIMMER

⚠WARNING

Electrical Shock Hazard

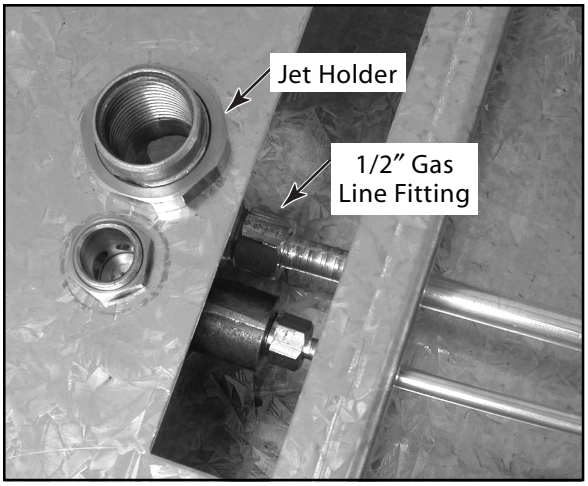
Disconnect power before servicing.

Replace all parts and panels before operating.

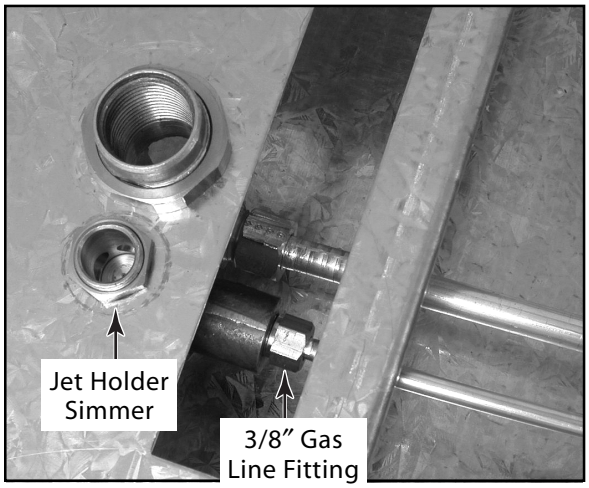
Failure to do so can result in death or electrical shock.

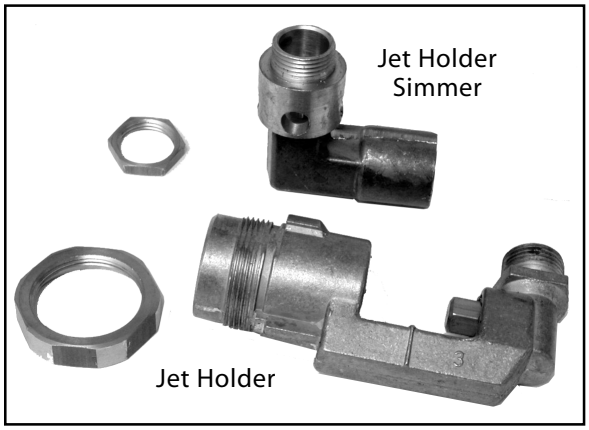
***CAUTION:** Make sure that the cooktop components are cool before you begin.*

1. Turn off the gas and disconnect power to the cooktop.
2. Remove the cooktop (see page 26 for the procedure).
3. **To remove a jet holder:**
   a) Remove the 1/2″ gas line fitting.
   b) Remove the 1-1/8″ nut and remove the jet holder from the bracket.



4. **To remove a jet holder simmer:**
   a) Remove the 3/8″ gas line fitting.
   b) Remove the 5/8″ nut and remove the jet holder simmer from the bracket.





PRELIMINARY

TESTING THE COMPONENTS

⚠WARNING

Electrical Shock Hazard

Disconnect power before servicing.

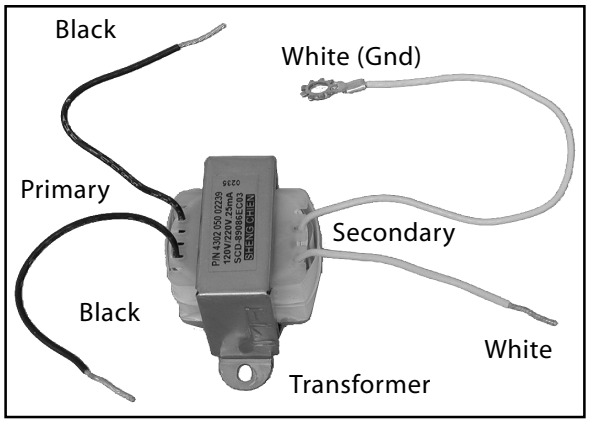
Replace all parts and panels before operating.

Failure to do so can result in death or electrical shock.

Before testing any of the components, perform the following checks:

- The most common cause for control failure is corrosion or dirt on connectors. Therefore, disconnecting and reconnecting wires and connectors will be necessary throughout test procedures.
- All tests/checks should be made with a VOM or DVM having a sensitivity of 20,000 ohms-per-volt DC, or greater.
- Check all connections before replacing components, looking for broken or loose wires, failed terminals, or connectors not pressed onto terminals far enough.
- Resistance checks must be made with power disconnected.

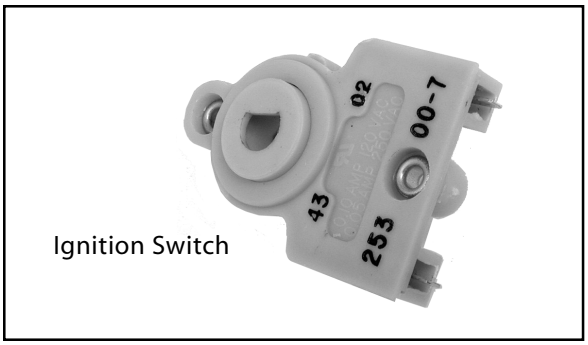
TRANSFORMER



Refer to page 29 for the procedure for servicing the transformer.

1. Turn off the gas and disconnect power to the cooktop.
2. Set the ohmmeter to the R x 10 scale.
3. Touch the ohmmeter test leads to the two black primary wires. The meter should indicate between 140 and 160 Ω.
4. Set the ohmmeter to the R x 100 scale.
5. Touch the ohmmeter test leads to the two white secondary wires. The meter should indicate approximately 6000 Ω.

IGNITION SWITCH



Refer to page 30 for the procedure for servicing an ignition switch.

1. Turn off the gas and disconnect power to the cooktop.
2. Disconnect the wires from the switch terminals.
3. Set the ohmmeter to the R x 1 scale.
4. Touch the ohmmeter test leads to the two switch terminals. With the knob at the Off position, the meter should indicate an open circuit (infinite resistance).
5. Press the knob and turn the control counterclockwise. The meter should indicate a closed circuit (0 Ω).

PRELIMINARY

TECHNICAL DATA SHEET #17677

IMPORTANT SAFETY NOTICE

This information is intended for use by persons possessing adequate backgrounds of electrical, electronic and mechanical experience. Any attempt to repair a major appliance may result in personal injury and property damage. The manufacturer or seller cannot be responsible for the interpretation of this information, nor can it assume any liability in connection with its use.

WARNING: Disconnect power before servicing

IMPORTANT: Reconnect all grounding devices

All parts of this appliance capable of conducting electrical current are grounded. If grounding wires, screws, straps, clips, nuts, or washers used to complete a path to ground are removed for service, they must be returned to their original position and properly fastened.

GAS SUPPLY REQUIREMENTS

Gas Type	Incoming Pressure To Regulator	Pressure Regulator Output Supplies
Natural	6.0″ to 9.0″ W.C.	4.0″ W.C.
LP	11.0″ to 14.0″ W.C.	10.0″ W.C.

Recommended minimum regulator input pressures to maximize performance:

Natural Gas-7.0″ W.C. LP Gas-12.0″ W.C.

A pressure tap hole is located on the side of the regulator to allow checking the manifold pressure. Remove the 3/16″ Allen Screw plug and install a 1/8″ NPT nipple to test. Reinstall the plug and check for leaks.

ELECTRONIC IGNITION AND RELIGHT

Surface burners are lighted by electronic ignition, eliminating the need for standing pilot lights with constantly burning flames.

All the igniters make clicking sounds and spark even when only a single burner is being turned on. Do not touch any of the burners when the igniters are clicking.

The burners on this cooktop relight automatically if the flame goes out. This helps prevent the inconvenience of having to manually relight a burner.

Occasionally, the burners may spark if excess wind or draft blows the flame away from the burner spark electrode.

All of the burner igniters spark while a burner is relighting.

This ignition system is not sensitive to reversed house wiring polarity.

TO REMOVE THE COOKTOP

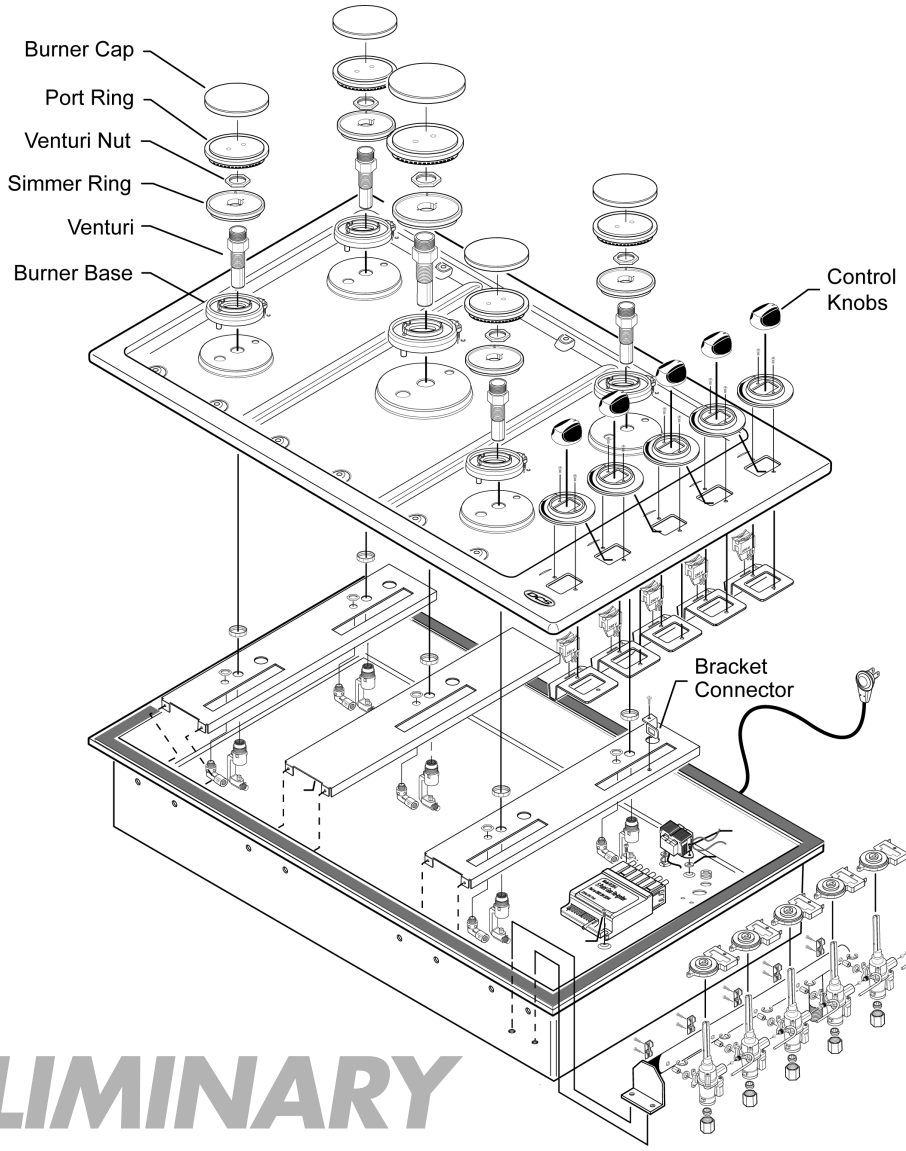
Cooktop removal is required for:

- Gas piping inspection
- Wiring Service
- Valve replacement
- Jet holder service
- Manifold service
- Indicator light replacement
- Bezel replacement
- Gas conversion

PRELIMINARY

To remove the cooktop:

1. The cooktop MUST be properly supported from the bottom before the maintop can be removed.
2. Using moderate force, remove the five (5) Burner Control Knobs by pulling them straight up off their valve shafts.
3. Remove the five (5) Burner Caps by lifting them off the burners.
4. Remove the five (5) Port Rings by lifting them off the burners.
5. Unscrew and remove the five (5) 25/32 inch brass Venturi Nuts.
6. Lift and remove the five (5) Simmer Rings from their respective assemblies.
7. Using a 1-1/16" socket, unscrew and remove the five (5) brass Venturis.
8. Carefully lift the five (5) Burner Bases and unplug the igniter wire from each base.
9. Push the wires through their respective holes, and carefully raise the front edge of the maintop.
10. Disconnect the bracket connector, located on the right side of the right burner support assembly. (The connector is located on a small bracket near the right rear of the burner support.)
11. The maintop can now be completely removed for servicing the re-igniter, transformer, igniter switches or gas valve assemblies.



PRELIMINARY

TROUBLESHOOTING

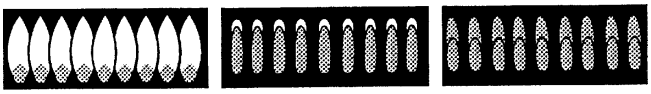
Problem: Burners do not light.

Possible Causes:

- Electrical plug is not plugged into a live power outlet.
- Burner parts not replaced correctly.
- Holes in the simmer rings or slits in the burner rings may be clogged.
- Gas not turned "ON."
- Clogged orifice or wet spark electrode due to spillage or burners not dry after cleaning.

Problem: Burners have yellow or yellow-tipped flames.

Possible Causes:



A. Yellow Flames

B. Yellow Tip On Outer Cones: Normal For LP Gas

C. Soft Blue Flames: Normal For Natural Gas

Normal burner flames should look like (B) or (C), depending on the type of gas. Some yellow tops are normal with LP gas.

- Burner parts not replaced correctly.
- Incorrect orifice size.

Problem: Burner control knob will not turn.

Possible Causes:

- When the knob is at the "OFF" position, it must be pushed down before it can be turned, and it can only be turned in a counter-clockwise direction.
- Need to check the bezel for proper alignment.

Problem: Random sparking.

Possible Causes (External):

- Clogged burner port ring.
- Improper electrical supply.
- Excess air movement in burner area.

Possible Causes (Internal):

- Loose wire connections to electrode and/or spark module.
- Module failure.
- Open spark switch.

ORIFICE/JET SIZES

BURNER	NATURAL GAS			BTU RATES			SIMMER ORIFICE CODE*
	MAIN	SIM	VALVE	HI	LO	SIM	
(REAR)	1.51mm	0.57mm	0.71mm	12k	3000	1200	"P"
(FRONT)	1.51mm	0.57mm	0.71mm	12k	3000	1200	"P"
(CENTER)	2.0mm	0.57mm	0.57mm	17k	3000	1200	"P"

BURNER	LP GAS			BTU RATES			SIMMER ORIFICE CODE*
	MAIN	SIM	VALVE	HI	LO	SIM	
(REAR)	0.89mm	0.34mm	0.45mm	10k	3000	1200	"E"
(FRONT)	0.89mm	0.34mm	0.45mm	10k	3000	1200	"E"
(CENTER)	1.09mm	0.37mm	0.45mm	15k	3000	1200	"G"

* Simmer orifices are all brass because they are too small to color. ID code "letters" are stamped on orifice body.

Orifice Replacement

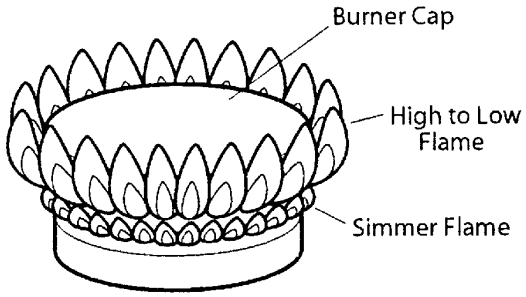
Orifices are easiest to replace after the cooktop has been removed. To replace the main and simmer orifices, remove the burner base by following Steps "To Remove The Cooktop" on page 36. Unscrew the orifice using an appropriately sized conventional socket and nut driver (#16476 for simmer orifice). Use a piece of sticky tape in socket to prevent the loose orifice from falling out.

Remove the "C" clip on valve shaft and lift the valve switch to expose the simmer jet on the valve. Use a small standard screwdriver. Unscrew the jet and remove and replace.

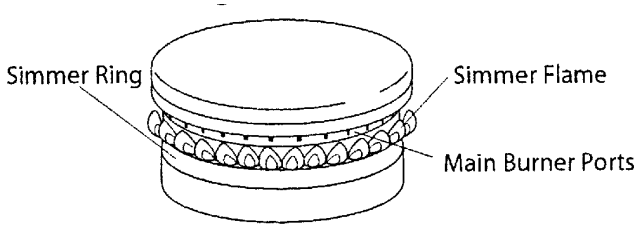
PRELIMINARY

BURNER OPERATION

Two flames are used on all five burners. These dual flame burners have an upper ring of main burner ports, which produce the main flame for high heat cooking from the "HI" knob setting to the "LO" knob setting.



The bottom simmer flame is used for simmer heat cooking operations such as melting chocolate, holding food at serving temperature and simmering.



Both flames are lit when the knob is between "HI" and "LO". Only the simmer flame is lit when the knob is in the "SIMMER" position.

Burner Adjustment

- There is no air shutter adjustment, etc. on this burner.
- The only adjustment available is to clean the burners and clean or replace orifices.

Burner Cleaning

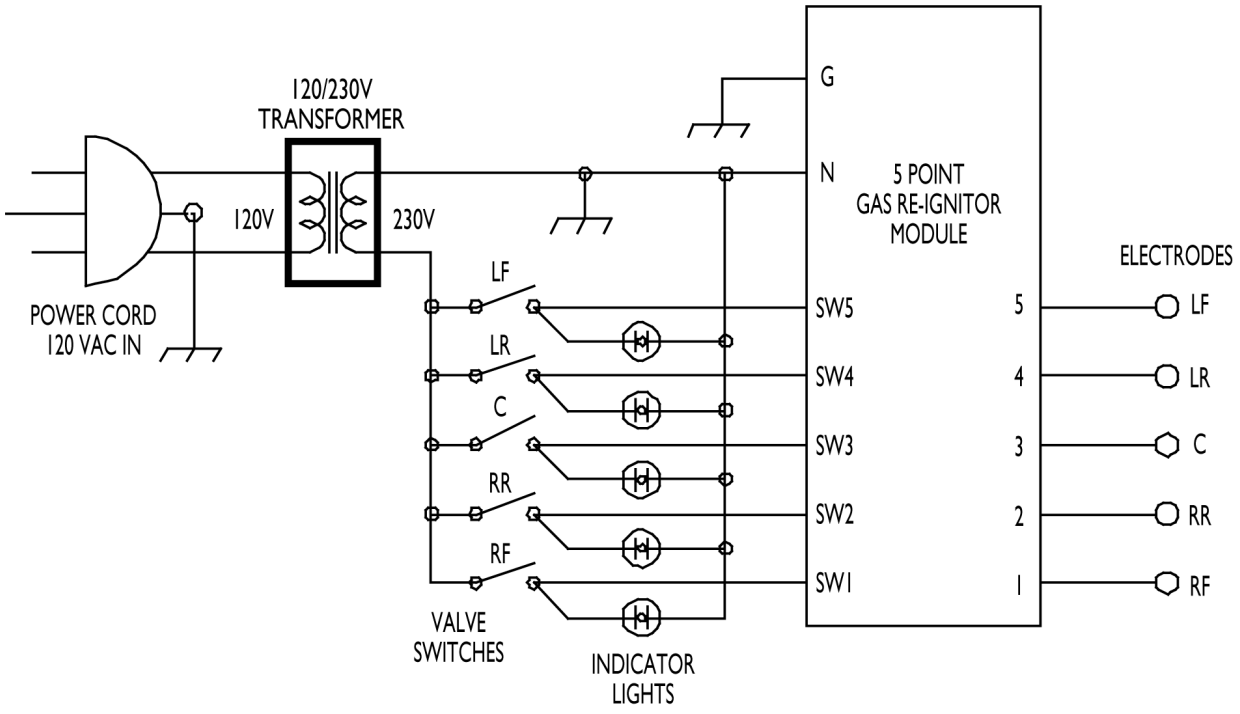
To access and completely clean the burner ring sub-assembly, follow Step 1 through 4 of "To Remove the Cooktop".

Cooktop Cleaning

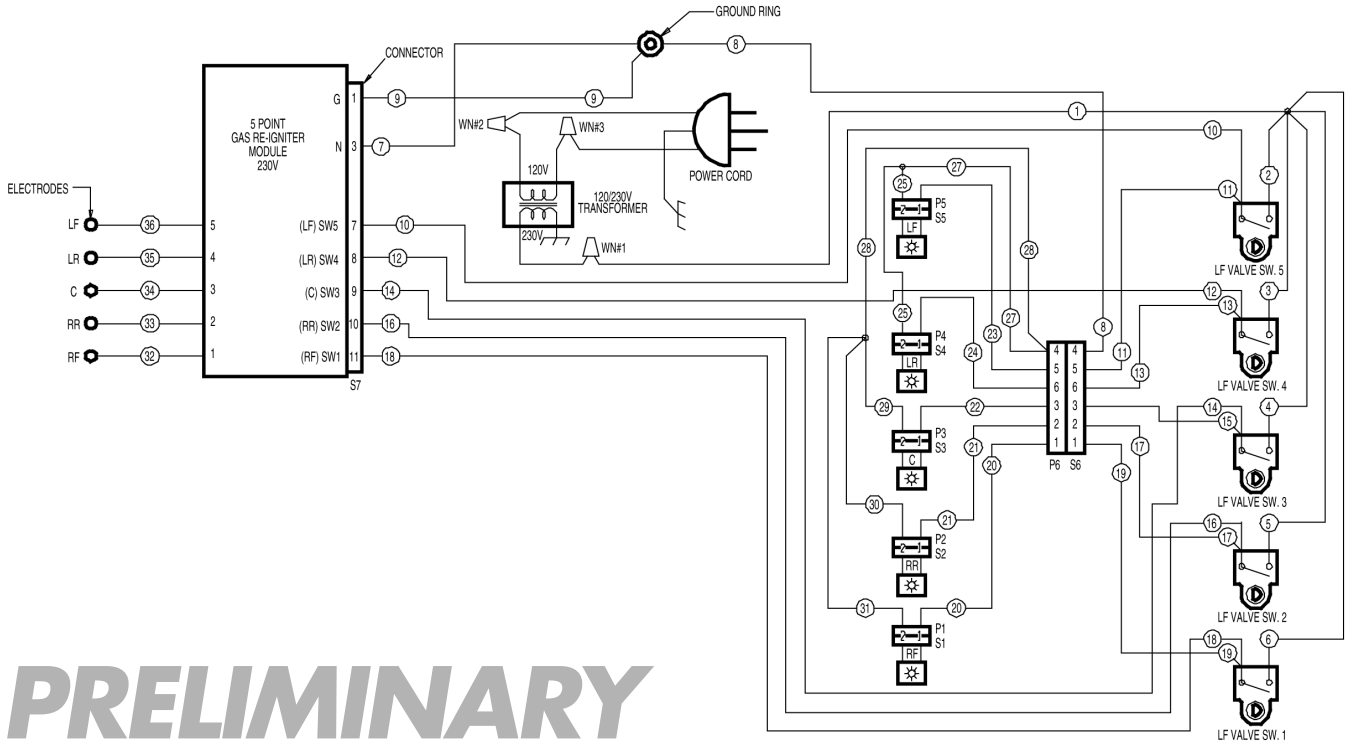
If cooktop has discolored from high heat, advise customer to use the furnished cleaner identified in Owner's Manual.

PRELIMINARY

SCHEMATIC DIAGRAM



WIRING DIAGRAM

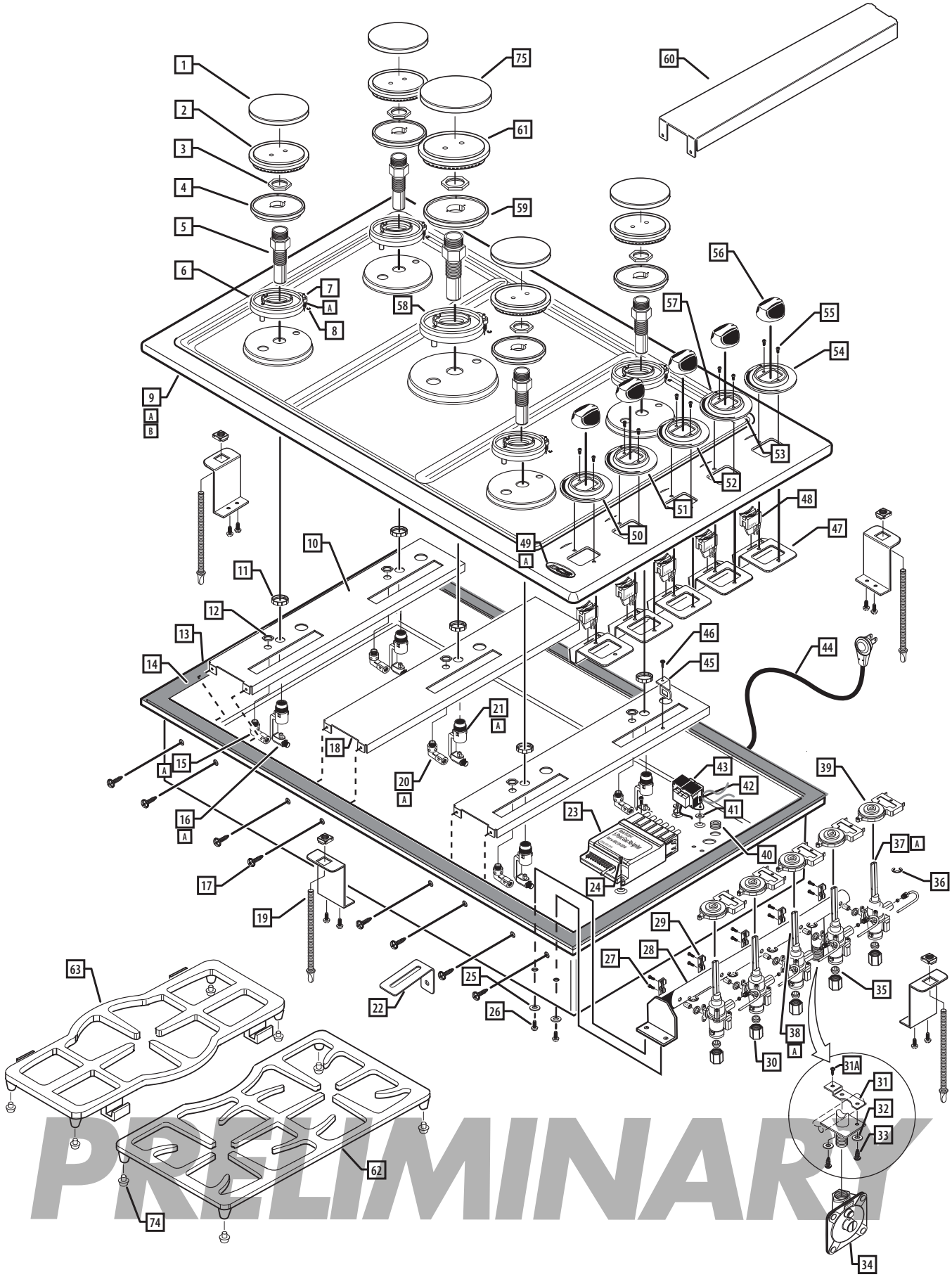


PRELIMINARY

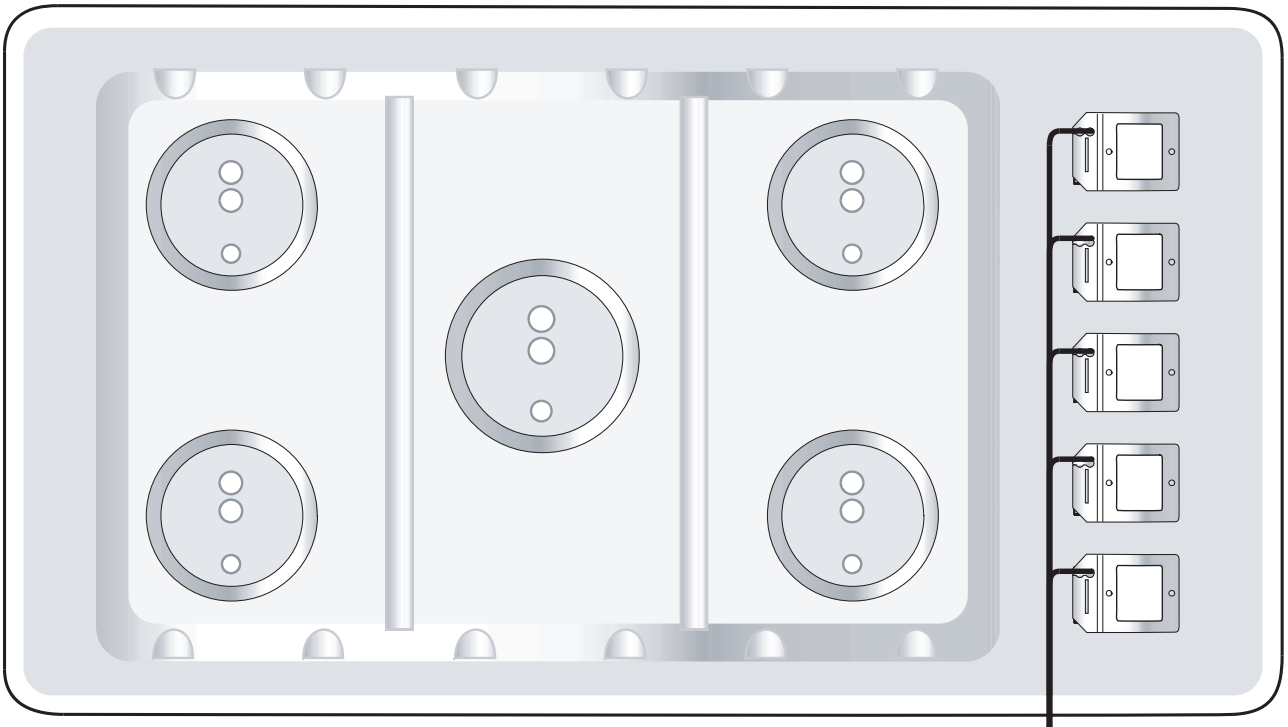
PARTS LIST

Key #	Qty.	Part #	Description
1	4	12273	C Burner Cap
2	4	12271	C Port Ring
3	5	15219	Venturi Nut
4	4	12280	C Simmer Ring
5	5	13378	Venturi
6	4	12303	C Burner Base
7	5	12214	Electrode
7A	5	12211	Spring
8	5	12214	Clip
9	1	91957-01	AP Stainless Steel
9A	1	91957-08 PC	AP White
9B	1	91957-07 PC	AP Black
10	2	91592	Burner Hanger (L/R)
11	5	12150	Nut M22, Jet Holder
12	5	15185	Nut
13	1	91591	Box, Lower
14	10'	14175	Foam Tape
15	4	12254-04	Jet Holder, Simmer C - LP
15A	5	12254-01	Jet Holder, Simmer C - Nat.
16	4	12200-07	Jet Holders, C12 K - Nat.
16A	4	12200-12	Jet Holders, C15 K - LP
17	16	15001-01	Screw, Phillips
18	1	91593	Burner Hanger (CTR)
19	4	91164	Bracket, Hold Down Kit
-	4	15117-02	Thumbscrew
-	4	15029	Nut W / Retainer
20	4	12254-01	Jet Holder D, Simmer - Nat.
20A	1	12254-02	Jet Holder D, Simmer - LP
21	1	12200-08	Jet Holder D , Main (CTR) - Nat.
21A	1	12254-02	Jet Holder D , Main (CTR) - LP
22	1	91807	Bracket (Optional)
23	1	16458	Re-Ignition Module (5PT)
24	2	15001-29	Screw
25	2	15005-22	Washer
26	-	15001-22	Screw
27	10	15003-33	Hex-Head Bolt
28	1	18329	Manifold
29	5	12177	Valve Clamp
30	5	18301-01	Compression Nut
31	1	91640	Plate, Nut
31A	1	15001-22	Screw, Ground
32	2	15005-22	Washer
33	2	15001-22	Screw
34	1	13340	Regulator
35	5	18301-02	Ferrule
36	5	12181	Clip
37	4	13390-02	Valve,"C" - Nat.
37A	4	13390-03	Valve,"C" - LP
38	1	13390-06	Valve,"D" - Nat.
38A	1	13390-03	Valve,"D" - LP
39	5	16332	Switch GH-400-002-B2
40	1	14245	Bushing, Strain Relief
41	1	15217	Washer, Felt
42	2	15001-22	Screw
43	1	16464	Transformer
44	1	16005-03	Power Cord
45	1	91675	Bracket Connector
46	-	15001-22	Screw
47	5	91635	Bracket, Light
48	5	16421-01	Light Clip, DN
49A	-	17266-01	Logo (Black or White Top)
50	1	14257-07	Bezel, Right Front
51	1	14257-06	Bezel, Right Rear
52	1	14257-05	Bezel, Center
53	1	14257-04	Bezel, Left Rear
54	1	14257-03	Bezel, Left Front
55	10	15001-29	Screw
56	5	14301	Knob
57	5	14302-01	Bezel Lens, Light Violet
58	1	12304	D Burner Base Assy.
59	1	12270	D Simmer Ring
60	1	91635	New Bracket, Light
61	1	12274	D Port Ring
62	2	12268-01	Grate, Left & Right
63	1	12269-01	Grate, Center
64	-	91595-01	Tube, Simmer, Left/Front
65	-	91595-02	Tube, Simmer, Left/Rear
66	-	91595-03	Tube, Simmer, Center
67	-	91595-04	Tube, Simmer, Right/Rear
68	-	91595-05	Tube, Simmer, Right/Front
69	-	91595-06	Tube, Main, Left/Front
70	-	91595-07	Tube, Main, Left/Rear
71	-	91595-08	Tube, Main, Center
72	-	91595-09	Tube, Main, Right/Rear
73	-	91595-10	Tube, Main, Right/Front
74	12	K-14355	Feet, Replacement Kit
75	1	12272	D Burner Cap
76	-	16416-01	Lower Harness
77	-	16416-03	Upper Harness
-	-	K-16416-02	Electrode Wire Kit

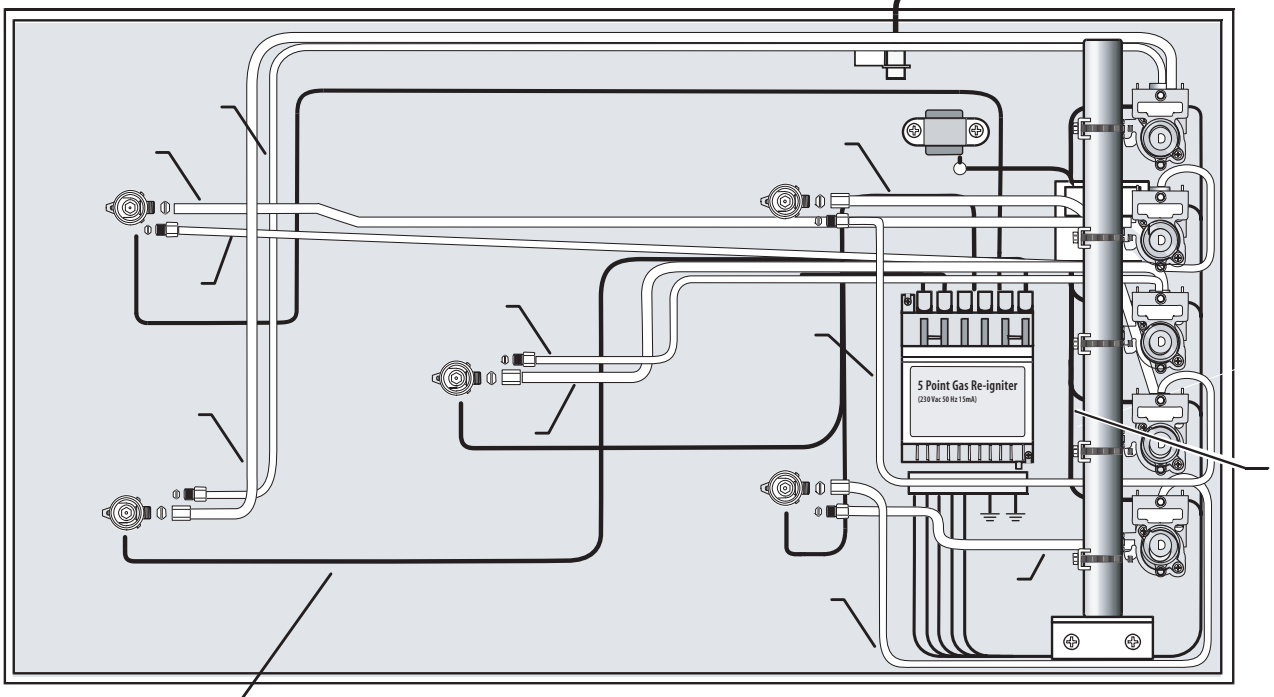
PRELIMINARY



PRELIMINARY



VIEW LOOKING INSIDE MAIN TOP ASSEMBLY



ELECTRODE WIRE

VIEW LOOKING INSIDE FIRE BOX ASSEMBLY

PRELIMINARY

WARRANTY

LENGTH OF WARRANTY

One (1) Year Full parts and Labor **covers the entire product**.

Five (5) Years Limited **switches and stainless steel main tops**.

DCS WILL COVER:

All repair labor and parts found to be defective due to materials or workmanship for one full year from date of purchase. Service must be provided by **Authorized Factory Agent** during normal working hours.

DCS WILL NOT COVER:

- Installation or startup.
- Normal adjustment to burners, gas regulators, etc.
- Cleaning of igniters and/or general maintenance.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Chipping of porcelain enamel grates.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

PRELIMINARY

— NOTES —

PRELIMINARY